

2011

# THE Country Malt Group

## Your Complete Brewing Solution

**16 Beeman Way  
Champlain, NY 12919**

**Toll Free: 1-888-368-5571**

**Local: 518-298-8900**

**North American  
Distributors for  
Thomas Fawcett Sons,  
Best Malz and  
Malteries Franco-Belges**

**Canada Malting  
Great Western Malting  
Bairds Malt  
Best Malz  
Malteries Franco-Belges  
Thomas Fawcett & Sons Malting  
Brewer's Grains, Spices and Sugars  
Dark Candi Belgian Candi Sugars  
Barrel Mill Wood Infusion Spirals  
Five Star Chemicals  
Country Malt Group - Hop Union Hops**



**Now Available!**

**[www.countrymaltgroup.com](http://www.countrymaltgroup.com)**

The Country Malt group is the bagged malt and special product distribution arm of Great Western Malting Company and Canada Malting Company Ltd.



### **Ordering**

Customer service and order processing personnel are available between 8:00 am – 5:00 pm (EST) Monday through Friday.

#### **North Country Malt Supply**

16 Beeman Way

Champlain, NY 12919

**Toll-Free: 888-368-5571 / Local/International: 518-298-8900 / Fax: 518-298-8901**

#### **Patrick La Zelle**

Eastern Sales Manager

46 Green Avenue

Lawrenceville, NJ 08648

**Cell: 609 424 7189 Ph: 609 620 9494 Fax: 609 620 0844**

**patrick.lazelle@greatwesternmalting.com**

#### **George “Murf” Murphy**

Technical Support Manager

16 Beeman Way

Champlain, NY 12919

**Cell: 518-572-4505 Ph: 518-298-8900 Fax: 518-298-8901**

**murf@northcountrymalt.com**

### **Pricing**

- All prices are F.O.B. warehouse, Champlain, NY
- We reserve the right to change prices without prior notice.
- All malt products are available in whole kernel or milled form. An additional 1 - 5 days may be needed to mill products.
- Prices are discounted according to the total malt ordered on a single order. These price breaks are as follows:
  - ≤ 1,000
  - 2,000 – 4,000 lbs.
  - 8,000 lbs.
  - 12,000 lbs.
  - 32,000 lbs.

Please call for bulk pricing.

<p><b>PLEASE NOTE – All prices are subject to change without notice. Please check our web site – <a href="http://www.countrymaltgroup.com">www.countrymaltgroup.com</a> – for current prices.</b></p>
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### **Credit**

A Credit application with a bank authorization must be completed in order for credit to be established. Failure to comply with credit terms may result in revocation of credit privileges. All dealings between parties shall be governed by and interpreted in accordance with the laws of New York. In the event the account is placed for collection, customer agrees to pay the collection fees of 25% of amount owed.

For new customers, please allow 1 - 3 business days for credit approval upon receipt of completed credit application. Prepayment may be required.

Past due payments must be received before new orders can be released for delivery.

### **Prepayments**

There are several payment options for our prepay customers:

- Credit Card, Wire Transfer, Check, Money Order

### **Freight**

Freight terms are prepaid and charge, unless otherwise instructed. The following items need to be requested at the time of order and may have an extra charge:

- Specific delivery dates and times
- Liftgate
- Pallet Jack
- Call first
- Driver notification of hand-unload
- Extra hose (bulk shipments)

Discount programs are established with numerous LTL (less than truckload) carriers. A carrier with the best rate for shipping destination will be assigned, unless otherwise indicated.

### **Receiving Bagged Malt**

Before signing the shipment Bill of Lading, each bag and / or pallet must be inspected. Look for torn or broken bags and insure every bag and pallet is accounted for. You can reference the pallet contents sheet attached to each pallet

If any problems arise:

- First, please note how many bags were shorted, broken, or any other circumstances on the Bill of Lading before signing.
- Call North Country Malt Supply within 72 hours to report any issues.
- Please make sure any employees involved in unloading malt follow this procedure.

### **Receiving Bulk Malt**

To ensure the best quality of malt, we suggest the following:

- Ask the driver for documentation of the trailer pre-load cleanout.
- Inspect condition of malt and trailer before unloading.
- Insist upon a slow and steady load-out of malt into silo.  
(Malt should not be loaded out at a rate greater than 4 psi.)
- The Bill of Lading should not be signed until malt is fully unloaded and inspected. The driver is required to note the unload pressure and unload time before it is signed by the receiver. Problems should be noted on the Bill of Lading.
- If you have any questions at the time of unloading, don't hesitate to call us. The driver must wait if you have any concerns.

### **Malt Storage**

All grain suppliers do their utmost to provide a product that is insect free. However, once the product leaves their plant or warehouse, it is beyond their control. We recommend the following preventive measures:

- Inspect the malt area at regularly scheduled intervals. This is of particular importance when the room temperature is above 64° F.
- Malt should be stored in a clean, cool, dry area.
- To reduce the likelihood of insect activity, you may choose to fumigate periodically.
- For best results, we recommend using all milled products within 3 months and all whole kernel products within 6 months of receipt.

### **Malt Analysis**

- Malt analysis or malt specifications are available upon request. Bulk malt analysis reports are automatically faxed without request.



## ***FLAT PALLET RATE PROGRAMS***

***WE CAN SHIP UP TO 42 BAGS – 2310 POUNDS PER PALLET***

***New England States***

***\$80/pallet***

***New York\****

***\$85/pallet***

***\*Metro NYC - \$115/PALLET***

***Delaware, Maryland,***

***New Jersey, Ohio, Pennsylvania***

***\$110/pallet***

***Montreal, QU\* - Toronto, ON\****

***\$145/pallet***

***\*Includes shipments within 50 miles of these cities.***

***VOLUME DISCOUNTS UP TO 77% OFF***

***STANDARD RATES AVAILABLE TO ALL***

***AREAS NOT COVERED UNDER OUR***

***PALLET RATE PROGRAMS.***

***PLEASE CALL FOR DETAILS.***

***Alabama, Kentucky, Florida, Georgia,***

***Mississippi, North & South Carolina***

***Tennessee, Virginia, Washington DC***

***West Virginia***

***\$165/pallet***

***Colorado (Direct Points Only)***

***\$300/pallet***

***Arizona, Idaho, Montana,***

***Oregon, Washington***

***\$285/pallet***

***New Mexico, Nevada***

***Utah, Wyoming***

***\$325/pallet***

***WE'RE ADDING MORE STATES ALL THE TIME***

***CHECK OUR WEBSITE FOR UPDATES!!***

### ***ADDITIONAL FREIGHT FEES***

***Fuel Surcharge (FSC) – currently 20% (Example - if flat pallet rate is \$80 the FSC is \$16.00)***

***Hazardous Materials Transport Fees - \$15/order***

***Lift Gate Delivery – Maximum of \$75/order***

***North Country Malt Supply DOES NOT charge a fee for pallets***

***Our pallet rates are the MAXIMUM you will pay per pallet.  
We will often be able to better your rate for multiple pallet orders.  
Please call for more information.***

***888-368-5571 OR 518-298-2300***

***[www.countrymaltgroup.com](http://www.countrymaltgroup.com)***





Established in 1823, Bairds Malt Ltd currently operates five malting sites across the UK.

Their malt houses are located in the best malting barley growing regions in the UK so as such, they have a policy of using only locally grown barley.

As suppliers to many well known brewing and distilling companies, they take quite a bit of pleasure from the fact that a great many people enjoying a drink indirectly appreciate our efforts in producing malt of the highest possible quality.

**Bairds Maris Otter** (2.5-3.5°L)

Maris Otter is a British barley malt variety known for producing beers with a full malty flavor.

**Bairds Pale Ale** (2.5-3.5°L)

Bairds Pale Ale is a fully modified, work-horse base malt that is ideal for use in any English style ale.

**Bairds Pilsen** (1-2°L)

Bairds Pilsen is malted with an emphasis on low total protein and relatively low S/T. This ensures good extract levels, no haze problems and low DMS potential.

**Bairds Vienna** (2.7-4.0°L)

Used to create dark lagers of the Vienna or Marzen style, dark in color with a reddish tinge. Typically used at a rate of 10-15% in combination with a normal base malt.

**Bairds Munich** (4-6°L)

Malt is stewed, then lightly kilned at temperatures below 212 °F (100 °C), resulting in a malt that lends color without introducing the caramel/crystal flavor.

**Bairds Light Carastan** (13-17°L)

Produced in a similar fashion as Baird's Carastan (see below) but the final roasting is prolonged at a lower temperature to achieve a low target color.

**Bairds Carastan** (30-40°L)

Bairds Carastan malt is made through a process of stewing germinated malt followed by an extensive period of high-degree roasting for varying periods of time. The result is a pale, brown-colored malt with a caramel/toffee-like flavor.

**Bairds Dark Crystal** (70-80°L)

**Bairds Extra Dark Crystal** (115-155°L)

Bairds Crystal malts are manufactured using a method similar to that of their Carastan malts except that the malts are roasted at higher temperatures for longer periods of time. The result is a malt with intense degrees of caramel and toffee like flavors.

**Bairds Chocolate Malt** (450-500°L)

Made the same was as Bairds Black Malt, except that is roasted less to preserve a lighter color.

**Bairds Black Malt** (500-600°L)

Produced by roasting kilned malt at temperatures up to 482°F, this malt lends color and flavor to dark beers.

**Bairds Roasted Barley** (500-600°L)

Produced by roasting barley at temperatures up to 482°F. Bairds Roasted Barely will lend a deep, dark color and a sharp, dry flavor.

# Bairds Malt

## Bagged Malt Prices – 55 Pound Bags

<u>Item ID</u>	<u>Brewer's Malt</u>	<u>≤ 1,000#</u>	<u>2,000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
BD-MOPA	Maris Otter	\$0.67	\$0.64	\$0.63	\$0.62	\$0.61
BD-PALE	Pale Ale	\$0.58	\$0.55	\$0.54	\$0.53	\$0.52
BD-PILS	Pilsen	\$0.58	\$0.55	\$0.54	\$0.53	\$0.52

<u>Item ID</u>	<u>Color Malt</u>	<u>≤ 1,000#</u>	<u>2,000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
BD-VIEN	Vienna	\$0.59	\$0.56	\$0.55	\$0.54	\$0.53
BD-MUNH	Munich	\$0.59	\$0.56	\$0.55	\$0.54	\$0.53

<u>Item ID</u>	<u>Crystal Malt</u>	<u>≤ 1,000#</u>	<u>2,000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
BD-LCRN	Light Carastan Malt	\$0.65	\$0.62	\$0.61	\$0.60	\$0.59
BD-CRSN	Carastan Malt	\$0.65	\$0.62	\$0.61	\$0.60	\$0.59
BD-CR75	Dark Crystal Malt	\$0.65	\$0.62	\$0.61	\$0.60	\$0.59
BD-DCRL	Extra Dark Crystal Malt	\$0.65	\$0.62	\$0.61	\$0.60	\$0.59

<u>Item ID</u>	<u>Roasted Malt</u>	<u>≤ 1,000#</u>	<u>2,000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
BD-CHLT	Chocolate Malt	\$0.71	\$0.68	\$0.67	\$0.66	\$0.65
BD-BLCK	Black Malt	\$0.71	\$0.68	\$0.67	\$0.66	\$0.65
BD-RSTB	Roasted Barley	\$0.71	\$0.68	\$0.67	\$0.66	\$0.65

Please Add \$2.20/bag For Milling

## Typical Malt Analysis

Moisture % Max.    Color °L    Protein Total Max.    Extract CG Dry Min.    Usage Rate %

### Brewer's Malt

Maris Otter	4.0	2.5-3.5	10.8	80.0	to 100
Pale Ale	4.0	2.5-3.5	10.8	80.0	to 100
Pilsen	4.5	1-2	10.5	80.0	to 100

### Color Malt

Vienna	4.0	2.7-4.0	10.8	80.0	to 100
Munich	4.0	4-6	10.8	80.0	to 100

### Crystal Malt

Light Carastan Malt	8.0	13-17		77.0	to 20
Carastan Malt	8.0	30-40		77.0	to 20
Dark Crystal Malt	4.0	70-80		77.0	to 20
Extra Dark Crystal Malt	4.0	115-155		77.0	to 10

### Roasted Malt

Chocolate Malt	3.0	450-500		72.0	to 10
Black Malt	3.0	500-600		68.0	to 10
Roasted Barley	3.0	500-600		68.0	to 10



Headquartered in Heidelberg, Best Malz malt houses are located in the best cultivation areas for growing brewer's grade barley in Europe – Niedersachsen, Rheinhessen, Rheinland-Pfalz and Baden Wuerttemberg, Germany.

Best uses only pure, top-grade, two-row spring barley which they personally choose from co-op farms in their growing region. All of their barley and wheat is grown under controlled organic methods, based on the most modern agricultural regiment with the goal of fulfilling your specific demands for quality.

**Best Pilsen (1-2°L)** Best premium Pilsen malt is produced from the highest quality 2-Row Spring barley which is selected for its low total protein levels, high extract levels and low color. This malt can be used for Pilsners and Lagers of all types or as an all purpose base malt for beers of all types.

**Best Pale Wheat (1.5-2.5°L) Best Dark Wheat (5-8°L)** Best Wheat malts are produced from plump, spring German wheat. Best Wheat malts are suitable for all types of wheat beer including traditional Weiss beer and American wheat beer.

**Best Vienna (3-5°L)** Best Vienna malt is produced from carefully selected barley which is processed under a proprietary germination and specialized kilning process. The result is a malt that will reinforce the light Golden" color of beer and will bring out a pleasant malt taste with extra mouth feel. This malt is an excellent addition to red lagers of all types including Vienna, Marzen and Amber.

**Best Munich Light (4-8°L) Best Munich Dark (8-12°L)**

Best Munich malt is produced through a special germination process followed by a special kilning process which enhances the aroma and the color of the finished malt. Best Munich malt will reinforce color, mouth feel and malt forwardness in your finished beer.

**NEW! Best Aromatic Malt (16-23°L)** This malt will impart a distinct, almost exaggerated malt aroma and flavor to dark lagers, amber lagers and German Bocks, even at a rate as low as 10%.

**Best Caramel Malt Pils (2-3°L)**

Best Caramel Malt Pils will aid in foam development and head retention as well as add extra body to your beer. This malt is best used in lager beers of all types including Pilsner, Light Lager and Bock beers.

**Best Caramel Malt Light (10-20°L)**

Best Caramel Malt Light will increase beer body, improve malt aroma, will add a deep saturated color and will add a full, mellow malt flavor to your finished beer. This malt is an excellent addition in Oktoberfest or Marzen beers, Maibock and Hefe Weizen.

**Best Caramel Malt 1 (30-40°L)**

Best Caramel Malt 1 will lend a fuller body, improved malt aroma and deep red color to your finished beer. This malt is best used in beers of all types requiring an extra malt emphasis such as Red Ale, Red Lager, Scottish Ale, Alt Beer and Brown Ale.

**Best Acidulated Malt (1.8-3.1°L)**

Malt that has been sprayed with lactic acid which may be used to lower mash pH. Will provides a rounder, fuller character to beer, enhancing the flavor of Pilsners and other light lagers. Lowering the pH also helps prevent beer spoilage through oxidation.

**Best Melanoidin Malt (22-30°L)**

Like Belgian Aromatic malt, Best Melanoidin malt will add an accentuated malt presence. This malt is most suitable for Amber and Dark lagers, Scottish, Red and Amber Ale and for "malt bombs" such as Doppel Bock.

**Best Smoked Malt (2.5-4.0°L)**

Malt that has been smoked over Beech wood, Best Smoked Malt will deliver the typical "Bamberg" smoked beer flavor made famous by breweries Schlenkerla and Spezial.

# Best Malz

## Bagged Malt Prices – 55 Pound Bags

<u>Product Code</u>	<u>Brewer's Malt</u>	<u>≤ 1,000#</u>	<u>2,000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
BZ-PILS	Pilsen	\$0.59	\$0.56	\$0.55	\$0.54	\$0.53
BZ-WHT	Pale Wheat	\$0.60	\$0.57	\$0.56	\$0.55	\$0.54
BZ-DWHT	Dark Wheat	\$0.65	\$0.62	\$0.61	\$0.60	\$0.59

<u>Product Code</u>	<u>Color Malt</u>	<u>≤ 1,000#</u>	<u>2,000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
BZ-VIEN	Vienna	\$0.60	\$0.57	\$0.56	\$0.55	\$0.54
BZ-MUNH	Light Munich	\$0.60	\$0.57	\$0.56	\$0.55	\$0.54
BZ-DMUN	Dark Munich	\$0.62	\$0.59	\$0.58	\$0.57	\$0.56
BZ-ARO	Aromatic Malt	\$0.66	\$0.63	\$0.62	\$0.61	\$0.60

<u>Product Code</u>	<u>Caramel Malt</u>	<u>≤ 1,000#</u>	<u>2,000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
BZ-CRPL	Caramel Malt Pils	\$0.70	\$0.67	\$0.66	\$0.65	\$0.64
BZ-LCRM	Caramel Malt Light	\$0.70	\$0.67	\$0.66	\$0.65	\$0.64
BZ-CRM1	Caramel Malt I	\$0.70	\$0.67	\$0.66	\$0.65	\$0.64

<u>Product Code</u>	<u>Special Malt</u>	<u>≤ 1,000#</u>	<u>2,000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
BZ-MELN	Melanoidin Malt	\$0.67	\$0.64	\$0.63	\$0.62	\$0.61
BZ-ACID	Acidulated Malt	\$0.91	\$0.88	\$0.87	\$0.86	\$0.85
BZ-SMOK	Smoked Malt	\$0.91	\$0.88	\$0.87	\$0.86	\$0.85

Please Add \$2.20/bag For Milling

## Typical Malt Analysis

<u>Brewer's Malt</u>	<u>Moisture % Max.</u>	<u>Color °L</u>	<u>Protein Total Max.</u>	<u>Extract CG Dry Min.</u>	<u>Usage Rate %</u>
Pilsen	4.0	1-2	11.0	81.5	to 100
Pale Wheat	5.0	1-2	13.5	82.5	to 80
Dark Wheat	5.0	5-8	13.5	82.5	to 50

<u>Color Malt</u>	<u>Moisture % Max.</u>	<u>Color °L</u>	<u>Protein Total Max.</u>	<u>Extract CG Dry Min.</u>	<u>Usage Rate %</u>
Vienna	4.0	3-5	11.0	80.0	to 100
Light Munich	6.0	6-8	11.0	80.0	to 100
Dark Munich	4.0	9-12	11.0	80.0	to 100
Aromatic Malt	4.0	16-23	11.0	75.0	to 100

<u>Caramel Malt</u>	<u>Moisture % Max.</u>	<u>Color °L</u>	<u>Protein Total Max.</u>	<u>Extract CG Dry Min.</u>	<u>Usage Rate %</u>
Caramel Malt Pils	6.0	2-3	11.5	82.5	to 40
Caramel Malt Light	6.0	10-20	11.5	82.5	to 10
Caramel Malt I	6.0	30-40	11.5	82.5	to 50

<u>Special Malt</u>	<u>Moisture % Max.</u>	<u>Color °L</u>	<u>Protein Total Max.</u>	<u>Extract CG Dry Min.</u>	<u>Usage Rate %</u>
Melanoidin Malt	4.0	22-30	11.5	72.5	to 20
Acidulated Malt	4.0	1.8 -3.1	11.5		to 5
Smoked Malt	4.0	2.5 -4.0	12.0	78.0	to 100



Product Code	Brewer's Malt	≤ 1,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
5298	2-Row Brewers Malt	\$0.58	\$0.55	\$0.54	\$0.53	\$0.52
5305	<i>Organic 2-Row Brewers Malt</i>	\$0.90	\$0.87	\$0.86	\$0.85	\$0.84
5294	6-Row Brewers Malt	\$0.55	\$0.52	\$0.51	\$0.50	\$0.49
5303	Pilsen Malt	\$0.64	\$0.61	\$0.60	\$0.59	\$0.58
5301	Pale Ale Malt	\$0.64	\$0.61	\$0.60	\$0.59	\$0.58
5311	<i>Organic Pale Ale Malt</i>	\$0.93	\$0.90	\$0.89	\$0.88	\$0.87
5317	Wheat Malt, White	\$0.59	\$0.56	\$0.55	\$0.54	\$0.53
5323	Wheat Malt, Red	\$0.59	\$0.56	\$0.55	\$0.54	\$0.53
5315	White Wheat Raw - Pre-Ground	\$0.55	\$0.52	\$0.51	\$0.50	\$0.49
5004	Red Wheat Raw - Pre-Ground	\$0.59	\$0.56	\$0.55	\$0.54	\$0.53

Product Code	High Temp Kilned Malts	≤ 1,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
5353	Vienna Malt	\$0.66	\$0.63	\$0.62	\$0.61	\$0.60
5355	Ashburne® Mild Malt	\$0.68	\$0.65	\$0.64	\$0.63	\$0.62
5344	Bonlander® Munich Malt	\$0.68	\$0.65	\$0.64	\$0.63	\$0.62
5339	<i>Organic Bonlander® Munich Malt</i>	\$0.93	\$0.90	\$0.89	\$0.88	\$0.87
4346	Aromatic Malt	\$0.68	\$0.65	\$0.64	\$0.63	\$0.62
5337	Munich Malt 10L	\$0.66	\$0.63	\$0.62	\$0.61	\$0.60
5342	Munich Malt 20L	\$0.66	\$0.63	\$0.62	\$0.61	\$0.60

Product Code	Caramel Malts	≤ 1,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
5357	Caramel Malt 10L	\$0.77	\$0.74	\$0.73	\$0.72	\$0.71
5360	Caramel Malt 20L	\$0.77	\$0.74	\$0.73	\$0.72	\$0.71
5359	<i>Organic Caramel Malt 20L</i>	\$1.00	\$0.97	\$0.96	\$0.95	\$0.94
5367	Caramel Malt 40L	\$0.77	\$0.74	\$0.73	\$0.72	\$0.71
5374	Caramel Malt 60L	\$0.77	\$0.74	\$0.73	\$0.72	\$0.71
5384	<i>Organic Caramel Malt 60L</i>	\$1.00	\$0.97	\$0.96	\$0.95	\$0.94
5378	Caramel Malt 80L	\$0.77	\$0.74	\$0.73	\$0.72	\$0.71
5382	Caramel Malt 90L	\$0.77	\$0.74	\$0.73	\$0.72	\$0.71
5386	Caramel Malt 120L	\$0.77	\$0.74	\$0.73	\$0.72	\$0.71
5388	<i>Organic Caramel Malt 120L</i>	\$1.00	\$0.97	\$0.96	\$0.95	\$0.94
5405	2-Row Caramel Malt 10L	\$0.81	\$0.78	\$0.77	\$0.76	\$0.75
5407	2-Row Caramel Malt 30L	\$0.81	\$0.78	\$0.77	\$0.76	\$0.75
5409	2-Row Caramel Malt 40L	\$0.81	\$0.78	\$0.77	\$0.76	\$0.75
5411	2-Row Caramel Malt 60L	\$0.81	\$0.78	\$0.77	\$0.76	\$0.75
5417	2-Row Caramel Malt 80L	\$0.81	\$0.78	\$0.77	\$0.76	\$0.75
5415	2-Row Caramel Malt 120L	\$0.81	\$0.78	\$0.77	\$0.76	\$0.75
5413	Caramel Munich 60L	\$0.78	\$0.75	\$0.74	\$0.73	\$0.72
5408	Caramel Vienne 20L	\$0.78	\$0.75	\$0.74	\$0.73	\$0.72

Product Code	Carapils® Malts	≤ 1,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
5347	Carapils® Malt	\$0.76	\$0.73	\$0.72	\$0.71	\$0.70
5350	<i>Organic Carapils® Malt</i>	\$0.97	\$0.94	\$0.93	\$0.92	\$0.91
5419	2-Row Carapils® Malt	\$0.80	\$0.77	\$0.76	\$0.75	\$0.74

Product Code	Specialty Malts	≤ 1,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
5351	Victory® Malt	\$0.80	\$0.77	\$0.76	\$0.75	\$0.74
6456	<i>Organic Victory® Malt</i>	\$1.04	\$1.01	\$1.00	\$0.99	\$0.98
5398	Special Roast Malt	\$0.81	\$0.78	\$0.77	\$0.76	\$0.75
5446	Extra Special Roast Malt	\$0.85	\$0.82	\$0.81	\$0.80	\$0.79
5332	Rye Malt	\$0.87	\$0.84	\$0.83	\$0.82	\$0.81


Product Code	Smoked Malt	≤ 1,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
6430	Smoked Malt	\$1.15	\$1.12	\$1.11	\$1.10	\$1.09

Product Code	Dark Roasted Malts	≤ 1,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
5400	Chocolate Malt	\$0.81	\$0.78	\$0.77	\$0.76	\$0.75
5404	<i>Organic Chocolate Malt</i>	\$1.04	\$1.01	\$1.00	\$0.99	\$0.98
5441	2-Row Chocolate Malt	\$0.85	\$0.82	\$0.81	\$0.80	\$0.79
5444	Dark Chocolate Malt	\$0.85	\$0.82	\$0.81	\$0.80	\$0.79
5390	Black Malt	\$0.82	\$0.79	\$0.78	\$0.77	\$0.76
6412	<i>Organic Black Malt</i>	\$1.04	\$1.01	\$1.00	\$0.99	\$0.98
5422	2-Row Black Malt	\$0.86	\$0.83	\$0.82	\$0.81	\$0.80

Product Code	Roasted Barley	≤ 1,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
5393	Roasted Barley	\$0.80	\$0.77	\$0.76	\$0.75	\$0.74
5395	<i>Organic Roasted Barley</i>	\$1.00	\$0.97	\$0.96	\$0.95	\$0.94
5396	Black Barley	\$0.80	\$0.77	\$0.76	\$0.75	\$0.74

Product Code	Maltster's Reserve Series	≤ 1,000#	2,000# - 4,000#	8,000#	12,000#	32,000#
6457	Caracrysal® Wheat Malt	\$0.91	\$0.88	\$0.87	\$0.86	\$0.85
6461	Carabrown® Malt	\$0.86	\$0.83	\$0.82	\$0.81	\$0.80
6459	Midnight Wheat Malt	\$0.91	\$0.88	\$0.87	\$0.86	\$0.85
6533	Blackprinz® Malt	\$0.85	\$0.82	\$0.81	\$0.80	\$0.79



<div><div><div>BRIESS®</div><div>MALT &amp; INGREDIENTS Co.</div><div>All Natural Since 1876</div></div></div>			A v a i l a b l e a s O R G A N I C ?	M e a l y % H a l f % G l a s s y %			P l u m p % T h r u %		M o i s t u r e %	E x t r a c t F G % E x t r a c t C G %		E x t r a c t D i f f e r e n c e %	P r o t e i n % S / T		A l p h a A m y l a s e	D P - D e g r e L i n t n e r	C o l o r - D e g r e L o v i b o n d
Item # Whole Kernel	Item # Pre- Ground	Item Description								Dry basis			Dry basis			ASBC	
5294	5591	6-Row Brewers Malt		95	5	0	75	3	4.5	78.0	76.5	1	13.0	40.0	45	160	1.8
5298	5596	2-Row Brewers Malt	X	98	2	0	80	2	4.0	80.5	79.5	1	12.0	42.0	50	140	1.8
5303	5603	Pilsen Malt		98	2	0	90	3	5.0	80.5	78.0	2	11.3	37.0	45	130	1.0
5317	5612	Wheat Malt, White		98	2	0	80	3	4.0	86.0	85.0	1	11.5	50.0	65	190	2.6
5323	5615	Wheat Malt, Red		98	2	0	80	2	5.0	83.0	82.0	1	13.0	41.0	55	200	2.6
5353	5630	Vienna Malt		95	5	0	80	2	3.8	77.5	76.5		13.0	40.0	40	130	3.5
5301	5600	Pale Ale Malt	X	98	2	0	80	2	4.0	80.0	78.5		11.7	42.0	45	85	3.5
5355	5631	Ashburne® Mild Malt		95	5	0	80	2	3.5	79.0	77.0		11.7	40.0	45	65	5.3
5344	5625	Bonlander® Munich Malt	X	95	5	0	80	2	3.3	78.0	76.0		11.7	38.0	42	40	10
5346	5626	Aromatic Malt		95	5	0	80	2	2.5	77.0			11.7	36.0	30	15	20
5337	5621	Munich Malt 10L	X	95	5	0	75	3	3.3	76.0			13.0	37.0	25	30	10
5342	5624	Munich Malt 20L		95	5	0	75	2	3.0	74.0			13.0	36.0	15	20	20
5347	5627	Carapils® Malt	X	0	0	100	60	5	6.5	73.0							1.3
5419	5667	2-Row Carapils® Malt		0	0	100	75	5	6.5	73.0							1.5
5351	5629	Victory® Malt	X	95	5	0	70	5	4.0	73.0							28
5398	5652	Special Roast Malt		95	5	0	70	5	2.5	72.0							50
5446	5671	Extra Special Malt		95	5	0	80	5	3.5	73.0							130
5332	n/a	Rye Malt		98	2	0	50	8	4.0	76.0			12.5	44.0	45	105	3.7
6430	6585	Smoked Malt		98	2	0	80	2	6.0	80.5	79.5	1	12.0	50.0	50	140	5.0
5357	n/a	Caramel Malt 10L		0	5	95	70	5	7.0	75.0							10
5405	5660	2-Row Caramel Malt 10L		0	5	95	70	5	7.0	75.0							10
5360	5633	Caramel Malt 20L	X	0	5	95	70	5	6.0	73.0							20
5407	5661	2-Row Caramel Malt 30L		0	5	95	75	5	5.5	73.0							30
5367	5636	Caramel Malt 40L		0	5	95	75	5	5.5	73.0							40
5409	5663	2-Row Caramel Malt 40L		0	5	95	75	5	5.5	73.0							40
5374	5639	Caramel Malt 60L		0	5	95	70	5	5.5	73.0							60
5411	5664	2-Row Caramel Malt 60L	X	0	5	95	80	5	5.5	73.0							60
5378	5641	Caramel Malt 80L		0	5	95	70	5	4.5	72.0							80
5417	5666	2-Row Caramel Malt 80L	X	0	5	95	85	5	4.5	73.0							80
5382	n/a	Caramel Malt 90L		0	5	95	80	5	4.0	72.0							90
5386	5647	Caramel Malt 120L		0	5	95	80	5	3.0	70.0							120
5415	n/a	2-Row Caramel Malt 120L	X	0	5	95	75	5	3.0	70.0							120
5408	n/a	Caramel Vienne Malt 20L		0	5	95	70	5	4.5	75.5							20
5413	n/a	Caramel Munich Malt 60L		0	5	95	70	5	3.5	73.0							60
5400	5653	Chocolate Malt	X						6.0	73.0							350
5441	5669	2-Row Chocolate Malt							5.5	75.0							350
5444	5670	Dark Chocolate Malt							5.5	72.0							420
5390	5648	Black Malt							6.0	70.0							500
5422	n/a	2-Row Black Malt	X						6.0	71.0							500
n/a	5709	Black Maltded Barley Flour							6.0	70.0							500
5393	5650	Roasted Barley	X						5.0	72.0							300
5396	5651	Black Barley							6.0	70.0							500
Maltster's Reserve Series																	
6290	n/a	Caracrystal® Wheat Malt															
6461	n/a	Carabrown® Malt															
5326	n/a	Victory® Wheat Malt															
6459	n/a	Chocolate Wheat Malt															

Briess Malt & Ingredients Co.  
A Division of Briess Industries, Inc.  
Chilton, WI 53014 USA / [www.briess.com](http://www.briess.com)

Typical analysis data is subject to standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. This data is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright. (February 2011)

# Typical Analysis

## Malts and Roasted Barleys

Malt:	Flavor Contributions:	Unique Characteristics/Applications:
6-Row Brewers Malt	Mild Grainy Malty	Base malt for all beer styles. More husk than 2-Row. Well suited for high adjunct brewing.
2-Row Brewers Malt	Mild Malty	Base malt for all beer styles. Slightly higher yield and lower protein than 6-Row.
Pilsen Malt	Delicately Malty, Sweet	(2-Row) Very light colored base malt. Produces exceptionally clear, crisp wort.
White Wheat Malt	Sweet, Malty, Wheat, Flourey	Use 5% for head retention in any style. Use as part or all of base malt in wheat beers.
Red Wheat Malt	Creamy, Sweet, Malty, Wheat, Flourey	Use 5% for head retention in any style. Use starting at 20% for wheat beers.
Vienna Malt	Malty, Very Slight Biscuit	Specially processed base malt gives warm malty flavor and orange hues.
Pale Ale Malt	Malty	(2-Row) Use with 2-Row Base malt for rich malt flavor and additional color. Nice in ales.
Ashburne® Mild Malt	Malty and Sweet	(2-Row) Well suited for mild ale styles for color and maltiness.
Bonlander® Munich Malt	Smooth Malty and Sweet	(2-Row) European-style for clean, malty flavor.
Aromatic Malt	Smooth, Intensely Malty	(2-Row) European-style darker munich malt provides clean, intensely malty flavor in any beer.
Munich Malt 10L	Robust Malty	Contributes rich malty flavor when used at 5-15%.
Munich Malt 20L	Intensely Malty	Provides intensely malty flavor and aroma while contributing amber hues.
Carapils® Malt	None	Unique dextrine-style malt that adds body and foam with no color or flavor contribution. Use up to 5%.
2-Row Carapils® Malt	None	Unique dextrine-style malt that adds body and foam with no color or flavor contribution. Use up to 5%.
Victory® Malt	Toasty, Biscuity, Baking Bread, Nutty	With an aroma of baking bread, Victory® malt is great in Nut Brown Ales & other dark beers.
Special Roast Malt	Toasty, Biscuity, Sour Dough, Tangy	Excellent for Nut Brown Ales, Porter and other dark beer styles.
Extra Special Malt	Burnt Sugar, Woody, Prunes	(2-Row) Provides distinctive flavors associated with darker, high gravity beers like Doppelbock.
Rye Malt	Rye	Use in 5% increments until desired flavor is achieved. Add rice hulls when using more than 20%.
Smoked Malt	Intense smoke flavor, smooth, sweet	5-20% for lighter styles like Scottish Ales and Oktoberfests; 30-60% for Stouts and Porters.
Caramel Malt 10L		
2-Row Caramel Malt 10L	Candylike Sweetness, Mild Caramel	
Caramel Malt 20L	Candylike Sweetness, Mild Caramel	
2-Row Caramel Malt 30L	Candylike Sweetness, Mild Caramel	
Caramel Malt 40L	Sweet, Caramel, Toffee	
2-Row Caramel Malt 40L	Sweet, Caramel, Toffee	
Caramel Malt 60L	Sweet, Caramel, Toffee	
2-Row Caramel Malt 60L	Sweet, Pronounced Caramel	
Caramel Malt 80L	Sweet, Pronounced Caramel	
2-Row Caramel Malt 80L	Pronounced Caramel, Slight Burnt Sugar, Raisiny	
Caramel Malt 90L	Pronounced Caramel, Slight Burnt Sugar, Raisiny	
Caramel Malt 120L	Pronounced Caramel, Burnt Sugar, Raisiny, Prunes	
2-Row Caramel Malt 120L	Pronounced Caramel, Burnt Sugar, Raisiny, Prunes	
Caramel Vienne Malt 20L	Pronounced Caramel, Burnt Sugar, Raisiny, Prunes	
Caramel Munich Malt 60L	Caramel, Malty	(2-Row) Adds golden color. Excellent in Vienna-style Lagers and Belgian-style Abbey Ales.
Chocolate Malt	Caramel, Roasted, Malty	(2-Row) Adds amber to red color. Excellent in IPAs, Pale Ales, Oktoberfests and Porters.
2-Row Chocolate Malt	Rich roasted coffee, cocoa	Use in all beer styles for color adjustment. Use 1-10% for desired color in Porter and Stout.
Dark Chocolate Malt	Rich roasted coffee, cocoa	Use in all beer styles for color adjustment. Use 1-10% for desired color in Porter and Stout.
Black Malt	Intense roasted coffee, cocoa	(2-Row) Use in all beer styles for color adjustment; 1-10% for desired color in Porter & Stout.
2-Row Black Malt	Neutral	Color adjustment for all beer styles. Use with other roasted malts for mild flavored dark beers.
Black Malted Barley Flour	Neutral	Color adjustment for all beer styles.
Roasted Barley	Neutral	Use in all beer styles for color adjustment.
Black Barley	Coffee, Intense Bitter, Dry	Contributes flavor characteristic of Stouts. Also used in Porters, Nut Brown Ales and other dark beers.
	Coffee, Intense Bitter, Dry	Provides color and rich, sharp flavor which is characteristic of Stouts and some Porters.



Established in 1902, Canada Malting Company along with its sister companies, Great Western Malting, Bairds Malt UK and Barrett Burston Malting Australia, is one of the oldest and most well established malting companies worldwide.

Canada Malting is a leader in the malting industry, serving a wide range of brewers and distillers, from the largest multi-national organizations to the smallest of craft brewers.

With facilities throughout North America, we have a location close to you. Our network of malthouses, trans-load sites and warehouses means short order-to-delivery lead times, competitive freight and security of supply. Our malt is trans-loaded in malt dedicated facilities and transported by experienced freight companies ensuring the malt you receive is same high quality as when it left our malthouse.

We understand that the best quality malt comes from the best quality barley. With this understanding, we continually build relationships based on trust throughout our supply chain. The result is that our relationship with our local growers and grain elevators is second to none in the industry. Additionally, we own and operate a number of our own grain elevators in key barley producing areas, allowing us to get even closer to the farmers and the best quality barley.

**CMC Superior Pilsen (1.4-1.9°L)**

Produced from selected lots of premium Canadian grown Copeland barley, Canada Malting Superior Pilsen is low in total protein, high in extract and low in color which makes it a perfect base malt for lagers of all types.

**CMC Superior Pale Ale (2-3.5°L)**

A higher color, 2-Row malt. This malt is very well modified malt is aromatic and perfect for ales of all types.

**CMC Canadian 2-Row (1.5-2.1°L)**

Traditional, premium grade 2-Row malt made from the finest Canadian barley malt varieties. This malt is a suitable base for all beer styles.

**CMC Canadian 6-Row (1.5-2.1°L)**

The preferred base malt of large North American brewers due to its larger husk content which is ideal for use in conjunction with adjuncts. Also an excellent base malt for use in wheat beer production.

**CMC White Wheat (1.5-2.5°L)**

Made with superior grade white wheat for the production of traditional German Weissbier and American Wheat Beer. This malt can also be used for added head retention and mouth-feel in any beer.

**CMC Munich (6-10°L)**

Produced in the traditional European method, Canada Malting Munich malt is made by "stewing" germinating 2-Row malt, then kilning it at 200°F, providing color and aromatics without introducing caramel/crystal flavors. This malt is a fantastic addition to amber and dark beers.

**CMC Rye (1.8-3.2°L)**

At a rate of 10-20%, Canada Malting Rye will lend an interesting gratingly, slightly spicy flavor. As is true of malted wheat, malted rye is higher in protein, higher in beta-glucans and is without an outer hull which can lead to a very sticky mash prone to settling. We suggest brewing with a portion of our Canada Malting 6-Row or rice hulls in your mash to help loosen your grain bed.

**CMC Distillers Malt (1.4-2.1°L)**

Our distiller's malt is made from Canadian barley, light in color and high in total extract.

# Canada Malting

## Bagged Malt Prices – 55 Pound Bags

<u>Product Code</u>	<u>Brewer's Malt</u>	<u>≤ 1,000#</u>	<u>2,200# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
CM-SPIL	Superior Pilsen	\$0.50	\$0.47	\$0.46	\$0.45	\$0.44
CM-PALE	Superior Pale Ale Malt	\$0.50	\$0.47	\$0.46	\$0.45	\$0.44
CM-2ROW	Canadian 2-Row	\$0.49	\$0.46	\$0.45	\$0.44	\$0.43
CM-6ROW	Canadian 6-Row	\$0.48	\$0.45	\$0.44	\$0.43	\$0.42
CM-WHET	Wheat Malt	\$0.53	\$0.50	\$0.49	\$0.48	\$0.47

<u>Product Code</u>	<u>Color Malt</u>	<u>≤ 1,000#</u>	<u>2,000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
CM-MUNH	Munich Malt	\$0.53	\$0.50	\$0.49	\$0.48	\$0.47
CM-RYEM	Rye Malt	\$0.53	\$0.50	\$0.49	\$0.48	\$0.47

<u>Product Code</u>	<u>Distiller's Malt</u>	<u>≤ 1,000#</u>	<u>2,000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
CM-DIST	Distiller's Malt	\$0.49	\$0.46	\$0.45	\$0.44	\$0.43

Please Add \$2.20/bag For Milling

## Custom Filled Bulk Bag Prices – 1,100 – 2,200 Pounds

<u>Product Code</u>	<u>Brewer's Malt</u>	<u>1,100#</u>	<u>2,200#</u>
CM-SPIL - Tote	Superior Pilsen Malt	\$0.44	\$0.43
CM-PALE - Tote	Superior Pale Ale Malt	\$0.44	\$0.43
CM-2ROW - Tote	Canadian 2-Row	\$0.43	\$0.42
CM-WHET - Tote	Wheat Malt	\$0.47	\$0.46

<u>Product Code</u>	<u>Color Malt</u>	<u>1,100#</u>	<u>2,200#</u>
CM-MUNH - Tote	Munich Malt	\$0.47	\$0.46
CM-RYEM - Tote	Rye Malt	\$0.47	\$0.46

<u>Product Code</u>	<u>Distiller's Malt</u>	<u>1,100#</u>	<u>2,200#</u>
CM-DIST - Tote	Distiller's Malt	\$0.43	\$0.42

## Typical Malt Analysis

<u>Brewer's Malt</u>	<u>Moisture % Max.</u>	<u>Color °L</u>	<u>Protein Total Max.</u>	<u>Extract CG Dry Min.</u>	<u>Usage Rate %</u>
Superior Pilsen	4.1	1.4-1.9	11.0	80.0	to 100
Superior Pale Ale Malt	4.1	2.0-3.5	12.5	80.0	to 100
Canadian 2-Row	4.1	1.5-2.1	12.5	80.0	to 100
Canadian 6-Row	4.1	1.5-2.1	13.0	80.0	to 100
Wheat Malt	4.5	1.5-2.5	13.0	80.0	to 80

<u>Color Malt</u>	<u>Moisture % Max.</u>	<u>Color °L</u>	<u>Protein Total Max.</u>	<u>Extract CG Dry Min.</u>	<u>Usage Rate %</u>
Munich Malt	4.1	6.0-10.0	12.5	80.0	to 100
Rye Malt	4.1	1.8- 3.2	12.0	81.0	to 100

<u>Distiller's Malt</u>	<u>Moisture % Max.</u>	<u>Color °L</u>	<u>Protein Total Max.</u>	<u>Extract CG Dry Min.</u>	<u>Usage Rate %</u>
Distiller's Malt	4.1	1.4-2.1	13.5	80.0	to 100

# Thomas Fawcett & Sons LTD.



The Fawcett family has been making malt in Castleford, West Yorkshire, England since the late 1780's. The company continues today as one of the oldest family controlled and managed business in the UK.

Fawcett's prides itself on malting the finest English and Scottish barley varieties such as ***Golden Promise, Halcyon, Optic and Pearl*** as well as traditional, ***floor malted Maris Otter***.

Fawcett's small batch ***Color, Crystal and Roasted*** specialty malts are produced from hand selected lots of premium UK barley and are second to none for quality, consistency and selection.

## **Fawcett Maris Otter (2.3-3.0°L)**

Maris Otter has long been the favorite of English brewers for its brewhouse performance and rich, slightly nutty flavor. An excellent malt for any English beer style. All of Fawcett's Maris Otter malt is still produced in their traditional floor maltings.

## **Fawcett Golden Promise (2.3-3.0°L)**

Golden Promise is a traditional Pale Ale Malt grown in Scotland. It produces sweet, mellow wort and is excellent for both brewing and distilling.

## **Fawcett Halcyon (2.3-3.0°L)**

Halcyon is a barley variety that was bred from the Maris Otter and Sargent barley varieties. It tends to produce a less sweet wort than Maris Otter.

## **Fawcett Optic (2.3-3.0°L)**

Optic is a barley variety widely grown in the United Kingdom. Our customers have been impressed with its highly aromatic qualities.

## **Fawcett Pearl (2.3-3.0°L)**

A traditional English barley variety known for its slightly bready flavor.

## **Fawcett Amber (30-42°L)**

Amber malt is a more toasted form of pale ale malt and is typically used in Brown Porter recipes. This malt has no diastatic power.

## **Fawcett CaraMalt (20-27°L)**

Will impart a light flavor and slight red hue. Great for dark lagers and ales. Will contribute dextrins and add to foam stability.

## **Fawcett Pale Crystal (20-27°L)**

Imparts a light caramel/crystal flavor, and slight red hue. A great crystal malt on the lower side of the color scale.

## **Fawcett Crystal Malt I (42-48°L)**

A good general-purpose crystal malt. Will impart a moderate amber color and caramel flavor to your beer.

## **Fawcett Crystal Malt II (62-68°L)**

An excellent all-purpose crystal malt. Will impart sweet caramel/crystal/toffee notes to your beer.

## **Fawcett Dark Crystal Malt I (83-90°L)**

Contributes a strong reddish hue to dark beers. This malt will impart a roasty edge on top of a malty sweetness.

## **Fawcett Dark Crystal Malt II (118-124°L)**

Will provide intense, crystal malt sweetness coupled with a moderate amount of burnt caramel bitterness. Use in moderation.



## Thomas Fawcett & Sons Malting

### **Fawcett Brown Malt (52-65°L)**

Brown malt is a darker form of pale malt and is typically used in brown ale as well as in porter and stout.

### **Fawcett Chocolate Malt (325-400°L)**

A classic malt for stout, porter, and brown ale. Provides color for a wide variety of darker beer styles.

### **Fawcett Pale Chocolate Malt (185-250°L)**

Less highly-roasted than regular chocolate malt. Will add dark brown color and a mild chocolate/coffee flavor to dark milds, stouts, and porters.

### **Fawcett Black Malt (410-500°L)**

Black malt is barley malt that has been roasted to the point of carbonizing. This malt provides intensely dark color and acrid, ashy, roasted undertones to the flavor of beer.

### **Fawcett Roasted Barley (410-500°L)**

Made from barley that has not been malted. A distinct, more astringent roasted bitter flavor in dark beer and the perfect grain for Irish Stout.

### **Fawcett Oat Malt (1.9-2.3°L)**

Great for enhancing body and flavor of dark beers. Use at a rate of 5 – 10%.

### **Fawcett Peated Malt (2.0-3.0°L)**

Produced by smoking pale malt over burning peat, Peated Malt will add a dark, earthy aroma and flavor characteristic of Islay whisky.

### **Fawcett Rye Malt (2.5-3.0°L)**

Will add a dry, spicy note to your finished beer. Best used in small quantities (less than 15%) to avoid gumming up your mash.

### **Fawcett Crystal Rye (70-80°L)**

Will lend a dry, licorice, toffee flavor. Great for use in complex, multi-grain brews where that extra special something is required.

### **Fawcett Wheat Malt (1.9-2.3°L)**

An excellent UK wheat malt which produces superb wheat beers with aromas appropriate for the style.

### **Fawcett Crystal Wheat (50-58°L)**

Caramel wheat malt may be used just like other forms of caramel and crystal malt to emphasize wheat malt flavor and aroma and add color to wheat beers.

### **Fawcett Roasted Wheat (360-400°L)**

Intensifies the typical aroma and color of dark top fermented beers such as Altbier, Weizen and Weizenbock.

### **Fawcett Torrefied Wheat (1.0-2.5°L)**

Generally used as a beer enhancer, Torrefied Wheat can be used to increase the size and retention of a head in beer.

### **Fawcett Flaked Barley (1.0-2.5°L)**

Flaked barley is unmalted, dried barley which has been rolled into flat flakes. It imparts a rich, grainy flavor to beer and is used in primary in stout. It also improves head formation and retention.

# Thomas Fawcett & Sons LTD.



## Typical Malt Analysis

<u>Brewer's Malt</u>	<u>Moisture % Max.</u>	<u>Color °L</u>	<u>Protein Total Max.</u>	<u>Extract CG Dry Min.</u>	<u>Usage Rate %</u>
Maris Otter	3.0	2.3 - 3.0	9.5	80.5	to 100
Golden Promise	3.0	2.3 - 3.0	9.5	80.5	to 100
Halcyon	3.0	2.3 - 3.0	9.5	80.5	to 100
Optic	3.0	2.3 - 3.0	9.5	80.5	to 100
Pearl	3.0	2.3 - 3.0	9.5	80.5	to 100
Lager Malt	4.4	2.3 - 3.0	10.0	80.6	to 100
Wheat Malt	4.0	1.9 - 2.3	10.5	82.5	to 50

<u>Color Malt</u>	<u>Moisture % Max.</u>	<u>Color °L</u>	<u>Protein Total Max.</u>	<u>Extract CG Dry Min.</u>	<u>Usage Rate %</u>
Amber	3.0	30-42	11.0	71.0	to 20
CaraMalt	7.0	20-27	11.0	77.0	to 25

<u>Crystal Malt</u>	<u>Moisture % Max.</u>	<u>Color °L</u>	<u>Protein Total Max.</u>	<u>Extract CG Dry Min.</u>	<u>Usage Rate %</u>
Pale Crystal	7.0	20-27	11.0	77.0	to 25
Crystal Malt I	4.5	42-48	11.0	77.0	to 25
Crystal Malt II	4.5	62-68	11.0	77.0	to 25
Dark Crystal Malt I	4.5	83-90	11.0	77.0	to 15
Dark Crystal Malt II	4.5	118-124	11.0	77.0	to 10

<u>Roasted Malt</u>	<u>Moisture % Max.</u>	<u>Color °L</u>	<u>Protein Total Max.</u>	<u>Extract CG Dry Min.</u>	<u>Usage Rate %</u>
Brown Malt	3.0	52-65	11.0	71.0	to 10
Chocolate Malt	3.0	325-400	11.0	71.0	to 10
Pale Chocolate Malt	3.0	185-250	11.0	71.0	to 10
Black Malt	3.0	410-500	11.0	71.0	to 10
Roasted Barley	3.0	410-500	11.0	70.0	to 10

<u>Specialty Brewer's Malt</u>	<u>Moisture % Max.</u>	<u>Color °L</u>	<u>Protein Total Max.</u>	<u>Extract CG Dry Min.</u>	<u>Usage Rate %</u>
Oat Malt	4.0	1.9 - 2.3	11.0	70.0	to 25
Peated Malt (Phenol 10-14)	4.5	2.0 - 3.0	9.0	81.0	to 10
Rye Malt	3.0	2.5 - 3.0	9.0	80.8	to 50
Crystal Rye	4.5	70-80	11.0	70.0	to 5
Crystal Wheat	4.5	50-58	11.0	72.0	to 15
Roasted Wheat	5.0	360-400	11.5	73.5	to 15
Torrefied Wheat	7.0	1.0 - 2.5	11.0	80.0	to 50
Flaked Barley	9.0	1.0 - 2.5	11.0	70.0	to 40

## Thomas Fawcett & Sons Malting

### Bagged Malt Prices – 55 pound Bags

<u>Product Code</u>	<u>Brewer's Malt</u>	<u>≤ 1,000#</u>	<u>2,000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
TF-MOPA	Maris Otter	\$0.73	\$0.70	\$0.69	\$0.68	\$0.67
TF-GPRM	Golden Promise	\$0.75	\$0.72	\$0.71	\$0.70	\$0.69
TF-HALC	Halcyon	\$0.72	\$0.69	\$0.68	\$0.67	\$0.66
TF-OPTC	Optic	\$0.72	\$0.69	\$0.68	\$0.67	\$0.66
TF-PRL	Pearl	\$0.71	\$0.68	\$0.67	\$0.66	\$0.65
TF-LAGR	Lager Malt	\$0.71	\$0.68	\$0.67	\$0.66	\$0.65
TF-WHET	Wheat Malt	\$0.74	\$0.71	\$0.70	\$0.69	\$0.68

<u>Product Code</u>	<u>Color Malt</u>	<u>≤ 1,000#</u>	<u>2,000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
TF-AMBR	Amber	\$0.74	\$0.71	\$0.70	\$0.69	\$0.68
TF-CARM	CaraMalt	\$0.76	\$0.73	\$0.72	\$0.71	\$0.70

<u>Product Code</u>	<u>Crystal Malt</u>	<u>≤ 1,000#</u>	<u>2,000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
TF-PCRY	Pale Crystal	\$0.76	\$0.73	\$0.72	\$0.71	\$0.70
TF-CRY45	Crystal Malt I	\$0.76	\$0.73	\$0.72	\$0.71	\$0.70
TF-CRY65	Crystal Malt II	\$0.76	\$0.73	\$0.72	\$0.71	\$0.70
TF-DCRY85	Dark Crystal Malt I	\$0.76	\$0.73	\$0.72	\$0.71	\$0.70
TF-DCRY120	Dark Crystal Malt II	\$0.76	\$0.73	\$0.72	\$0.71	\$0.70

<u>Product Code</u>	<u>Roasted Malt</u>	<u>≤ 1,000#</u>	<u>2,000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
TF-BRWN	Brown Malt	\$0.76	\$0.73	\$0.72	\$0.71	\$0.70
TF-CHOC	Chocolate Malt	\$0.76	\$0.73	\$0.72	\$0.71	\$0.70
TF-PCHO	Pale Chocolate Malt	\$0.76	\$0.73	\$0.72	\$0.71	\$0.70
TF-BLK	Black Malt	\$0.76	\$0.73	\$0.72	\$0.71	\$0.70
TF-RSTB	Roasted Barley	\$0.76	\$0.73	\$0.72	\$0.71	\$0.70

<u>Product Code</u>	<u>Specialty Brewer's Malt</u>	<u>≤ 1,000#</u>	<u>2,000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
TF-OATM	Oat Malt	\$0.75	\$0.72	\$0.71	\$0.70	\$0.69
TF-PEAT	Peated Malt (Phenol 10-14)	\$0.96	\$0.93	\$0.92	\$0.91	\$0.90
TF-RYEA	Rye Malt	\$0.77	\$0.74	\$0.73	\$0.72	\$0.71
TF-CRYE	Crystal Rye	\$0.79	\$0.76	\$0.75	\$0.74	\$0.73
TF-CWHT	Crystal Wheat	\$0.76	\$0.73	\$0.72	\$0.71	\$0.70
TF-RWHT	Roasted Wheat	\$0.75	\$0.72	\$0.71	\$0.70	\$0.69
TF-TWHT	Torrefied Wheat	\$0.75	\$0.72	\$0.71	\$0.70	\$0.69
TF-FLBR	Flaked Barley	\$0.76	\$0.73	\$0.72	\$0.71	\$0.70

Please Add \$2.20/bag For Milling



Malteries Franco-Belges (MFB) is a division of the Soufflet Group, one of France's leading grain companies. Their combined output of over one billion pounds of malt annually makes them the largest maltster in France, ensuring brewers a consistently fresh supply of malt.

All of MFB's base malts are made from highly modified premium two-row French spring or winter barley and wheat. Caramelized and roasted malts are made from six-row barley or wheat carefully selected from the growing fields of France to ensure maximum aroma and taste.

**MFB Pilsen (1.6-1.8°L)** Light in color and low in total protein, MFB Pilsen malt is produced from the finest European two-row barley. This malt is extremely well modified and can easily be mashed with a single-temperature infusion.

**MFB Pale Ale (2.3-4.2°L)** A standard Pale Ale malt that is low in total protein, high in extract and will contribute clean, malty flavor characteristics. A great base malt for any beer style, especially Belgian style ales.

**MFB Vienna (2.3-4.2°L)** This malt will reinforce the color and aroma of all beer styles, particularly Eastern European and German style beers, and brings out a pleasant malty taste.

**MFB Munich (6.0-8.0°L)** Made from premium French 2-Row barley, this highly modified malt reinforces the taste, color and mouth-feel of Bock beers, Oktoberfest/Marzen beers and Porters. This malt is popular with MFB's German customers such as Paulaner and Lowenbrau.

**MFB Special Aromatic (3.5-5.0°L) (similar to Aromatic Malt)** Specially designed for MFB's Belgian brewers. Selected French 2-row barley undergoes a particular malting process which favors the development of a very pronounced malt aroma. This malt will lend a pleasant aromatic malt taste, reinforced by a soft and mellow mouthfeel.

**MFB Caramel Pilsen (8-12°L) (similar to Cara 8/Caramel Pilsner 8)** This malt is obtained by adapted malting, saccharification and smooth torrification of selected barleys in order to develop the aroma and color. This malt adds a fine and pleasant caramel aroma.

**MFB Caramel Vienna (19-23°L) (similar to Cara 20/Caramel Vienna 20)** This malt strengthens the color and increases the mellowness of all beer styles while also providing a fine aroma and taste.

**MFB Caramel Wheat (22-31°L)** MFB's Caramel Wheat will reinforce the color and head retention of the beer while imparting a nice, medium caramelized flavor.

**MFB Caramel Amber (30-38°L)** This malt strengthens the color and increases the mellowness of all beer styles while also providing a fine aroma and taste.

**MFB Caramel Munich 40, 60, 80, 120 (MFB Caramel Munich 40 is similar to Cara 45/ Caramel Munich 45. MFB Caramel Munich 120 is similar to Special B)** These malts are highly modified, caramelized and slightly roasted and are especially well suited to beers requiring additional caramel malt flavor and color.

**MFB Kiln Amber (15-23°L) (similar to Biscuit Malt)** A softly roasted malt with a light, biscuit taste, this malt can be used in any beer style in which addition color is required.

**MFB Kiln Coffee (150-180°)** This malt will deliver subtle chocolate and coffee flavors and aroma to all dark beer styles.

**MFB Kiln Black (450-585°)** This roasted malt lends added color to beers of all styles.

**MFB Chocolate (300-375°)** This malt reinforces the color of dark beers such as porters and stouts.

## Franco-Belges Malt

### Bagged Malt Prices - 55 Pound Bag

<u>Item ID</u>	<u>Brewer's Malt</u>	<u>≤ 1,000#</u>	<u>2,000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
FB-PILS	Pilsen	\$0.63	\$0.60	\$0.59	\$0.58	\$0.57
FB-PALE	Pale Ale	\$0.63	\$0.60	\$0.59	\$0.58	\$0.57
FB-WHET	Wheat	\$0.67	\$0.64	\$0.63	\$0.62	\$0.61

<u>Item ID</u>	<u>Color Malt</u>	<u>≤ 1,000#</u>	<u>2,000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
FB-VIEN	Vienna	\$0.64	\$0.61	\$0.60	\$0.59	\$0.58
FB-SPAR	Special Aromatic	\$0.64	\$0.61	\$0.60	\$0.59	\$0.58
FB-SMUN	Munich	\$0.64	\$0.61	\$0.60	\$0.59	\$0.58
FB-DMUN	Dark Munich	\$0.65	\$0.62	\$0.61	\$0.60	\$0.59

<u>Item ID</u>	<u>Caramel Malt</u>	<u>≤ 1,000#</u>	<u>2,000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
FB-CPIL	Caramel Pilsen Malt	\$0.71	\$0.68	\$0.67	\$0.66	\$0.65
FB-CVEN	Caramel Vienna Malt	\$0.71	\$0.68	\$0.67	\$0.66	\$0.65
FB-CWHT	Caramel Wheat Malt	\$0.75	\$0.72	\$0.71	\$0.70	\$0.69
FB-CAMB	Caramel Amber Malt	\$0.71	\$0.68	\$0.67	\$0.66	\$0.65
FB-C40	Caramel Munich 40	\$0.71	\$0.68	\$0.67	\$0.66	\$0.65
FB-C60	Caramel Munich 60	\$0.71	\$0.68	\$0.67	\$0.66	\$0.65
FB-C80	Caramel Munich 80	\$0.71	\$0.68	\$0.67	\$0.66	\$0.65
FB-C120	Caramel Munich 120	\$0.71	\$0.68	\$0.67	\$0.66	\$0.65

<u>Item ID</u>	<u>Roasted Malt</u>	<u>≤ 1,000#</u>	<u>2,000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
FB-KAMB	Kiln Amber	\$0.74	\$0.71	\$0.70	\$0.69	\$0.68
FB-KCOF	Kiln Coffee	\$0.74	\$0.71	\$0.70	\$0.69	\$0.68
FB-BLCK	Kiln Black	\$0.74	\$0.71	\$0.70	\$0.69	\$0.68
FB-CHOC	Chocolate	\$0.74	\$0.71	\$0.70	\$0.69	\$0.68

### Typical Malt Analysis

<u>Brewer's Malt</u>	<u>Moisture % Max.</u>	<u>Color °L</u>	<u>Protein Total Max.</u>	<u>Extract CG Dry Min.</u>	<u>Usage Rate %</u>
Pilsen	4.0	1.6-1.8	11.0	80.0	to 100
Pale Ale	4.0	2.3-4.2	11.0	80.0	to 100
Wheat	5.0	1.8-2.0	12.5	85.0	to 100

#### Color Malt

Vienna	4.0	2.3-4.2	11.0	80.0	to 100
Special Aromatic	4.0	3.5-5	11.0	80.0	to 50
Munich	4.0	6-8	11.5	79.5	to 100
Dark Munich	4.0	11-17	11.5	79.5	to 50

#### Caramel Malt

Caramel Pilsen Malt	6.0	8-12	11.5	85.0	to 25
Caramel Vienna Malt	6.0	19-23	11.5	77.0	to 25
Caramel Wheat Malt	6.0	22-31	12.5	78.0	to 25
Caramel Amber Malt	6.0	30-38	11.5	77.0	to 25
Caramel Munich 40	6.0	38-42	11.5	75.0	to 25
Caramel Munich 60	6.0	55-65	11.5	75.0	to 25
Caramel Munich 80	6.0	75-85	11.5	75.0	to 25
Caramel Munich 120	6.0	118-130	11.5	75.0	to 15

#### Roasted Malt

Kiln Amber	3.0	15-23			to 25
Kiln Coffee	3.0	150-180			1-10
Kiln Black	3.0	450-585			1-10
Chocolate	3.0	300-375			1-10



Gambrinus Malting Corporation has the distinction of being the smallest malting house in North America. The company produces about 6,200 US tons of malt each year at its malthouse.

The malthouse originally belonged to the Schlossquell Brewery of Heidelberg, Germany. In 1992 the malthouse was dismantled and shipped to Armstrong, British Columbia, Canada where it still resides today producing some of the finest Canadian 2-Row malts available.

**Gambrinus Pilsen (1.3-1.8°L)**

An excellent choice for brewing light lagers and Pilsner type beers, this malt is low in total protein and high in extract.

**Gambrinus Pale Ale (1.8-2.8°L)**

An excellent base malt for brewing all grain beers. Of the barley varieties grown in the western prairies of Canada, it is moderate in total protein, well modified, clean and smooth.

**Gambrinus ESB Pale (3-4°L)**

This "Extra Special British" pale malt is malted for brewers seeking the unique flavor imparted by well-modified British malt.

**Gambrinus Vienna (5-7°L)**

Higher kilning temperatures give this malt its deep golden color and strong malt flavor.

**Gambrinus Munich Light (Munich 90) (9.5-10.5°L)**

This sweet, mellow Munich malt is designed to produce amber beers or traditional Munich style beers with well-balanced malty characteristics.

**Gambrinus Munich Dark (Munich 100) (30-35°L)**

Deeply kilned Munich malt with the color and flavor characteristics of roasted malt and the mellowness normally associated with Munich malt.

**Gambrinus Honey Malt (20-25°L)**

Honey Malt, sometimes known as Brumalt, has an intense malt sweetness free of astringent roast flavors which makes it perfect for any specialty beer.

**Gambrinus Organic Malts**

Produced from Certified Organic Canadian 2-Row Barley and Wheat, Gambrinus Organic malts are ideally suited for Organic beers of all types.

**Pilsen (1.3-1.8°L)**

**Pale Ale (1.8-2.8°L)**

**Light Munich (9.5-10.5°L)**

**Wheat (1.8-2.8°L)**



# Gambrinus Malting



## Bagged Malt Prices – 55 Pound Bags

<u>Item ID</u>	<u>Brewer's Malt</u>	<u>≤ 1,000#</u>	<u>2,000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
GB-PILS	Pilsen	\$0.68	\$0.65	\$0.64	\$0.63	\$0.62
GB-PALE	Pale Ale Malt	\$0.68	\$0.65	\$0.64	\$0.63	\$0.62
GB-ESB	ESB Pale	\$0.68	\$0.65	\$0.64	\$0.63	\$0.62

<u>Item ID</u>	<u>Color Malt</u>	<u>≤ 1,000#</u>	<u>2,000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
GB-VIEN	Vienna Malt	\$0.71	\$0.68	\$0.67	\$0.66	\$0.65
GB-MUNH10	Munich Light	\$0.71	\$0.68	\$0.67	\$0.66	\$0.65
GB-MUNH30	Munich Dark	\$0.71	\$0.68	\$0.67	\$0.66	\$0.65
GB-HONY	Honey Malt	\$0.73	\$0.70	\$0.69	\$0.68	\$0.67

<u>Item ID</u>	<u>Organic Malt</u>	<u>≤ 1,000#</u>	<u>2,000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
GB-OPIL	Organic Pilsen	\$0.93	\$0.88	\$0.87	\$0.86	\$0.85
GB-OPAL	Organic Pale Ale Malt	\$0.95	\$0.90	\$0.89	\$0.88	\$0.87
GB-OMUN	Organic Light Munich	\$0.95	\$0.90	\$0.89	\$0.88	\$0.87
GB-OWHT	Organic Wheat	\$0.95	\$0.90	\$0.89	\$0.88	\$0.87

Please Add \$2.20/bag For Milling

## Typical Malt Analysis

<u>Brewer's Malt</u>	<u>Moisture % Max.</u>	<u>Color °L</u>	<u>Protein Total Max.</u>	<u>Extract CG Dry Min.</u>	<u>Usage Rate %</u>
Pilsen	4.0	1.3-1.8	9.9	80.0	to 100
Pale Ale Malt	4.5	1.8-2.8	10.9	80.0	to 100
ESB Pale	4.0	3-4	10.9	80.0	to 100

<u>Color Malt</u>	<u>Moisture % Max.</u>	<u>Color °L</u>	<u>Protein Total Max.</u>	<u>Extract CG Dry Min.</u>	<u>Usage Rate %</u>
Vienna Malt	4.0	5-7	11.5	80.0	to 100
Munich Light (90)	4.0	9.5-10.5	11.5	81.0	to 100
Munich Dark (100)	4.0	30-35	11.5	81.0	to 30
Honey Malt	4.0	20-25	11.5	80.0	to 20

<u>Organic Malt</u>	<u>Moisture % Max.</u>	<u>Color °L</u>	<u>Protein Total Max.</u>	<u>Extract CG Dry Min.</u>	<u>Usage Rate %</u>
Organic Pilsen	4.0	1.3-1.8	9.9	80.0	to 100
Organic Pale Ale Malt	4.5	1.8-2.8	10.9	80.0	to 100
Organic Light Munich	4.0	9.5-10.5	11.5	81.0	to 100
Organic Wheat	4.5	1.8-2.8	12	82.0	to 80



## **Great Western Malting Co.**

Founded in 1934, Great Western Malting is the oldest malting company in the western United States, operating malt plants in Vancouver, Wash., and Pocatello, Idaho.

With the capability to load railcars, trucks, bulk vessels and containers, Great Western Malting supplies brewers, distillers and food processors in the United States, Canada, Asia and South America with the highest quality malts.

### **Premium 2-Row Malt (1.8-2.2°L)**

Our most popular base malt, perfect for all beer styles, especially American ales and lagers. With moderate protein and enzyme levels and a very clean, smooth finish, our Premium 2-Row Malt is ideal for all-malt beers and for mashes containing moderate levels of adjunct.

### **Northwest Pale Ale Malt (2.6-3.0°L)**

A slightly darker base malt than our Premium 2-Row, our Northwest Pale Ale Malt is produced from well-modified, Western-grown 2-Row barley, with a kilning regimen based closely on traditional British Pale Ale malting practices. Contributes a malty complexity to beer flavor and aroma. Excellent in American Pale Ales and American versions of British beer styles.

### **Vienna Malt (3-4°L)**

Processed like Munich malt with a shorter “cure” duration. Color is 3° to 4° ASBC.

### **Crystal 15 (13-17°L)**

A lightly roasted two-row malt. The slight caramel flavor and light color provides the brewer with subtlety in the recipe.

### **Crystal 30 (27-33°L)**

A fully modified and saccharified two-row crystal malt roasted to a target color of 30° ASBC. A versatile malt providing moderate color and caramel flavor.

### **Crystal 40 (35-45°L)**

A fully modified and saccharified two-row crystal malt roasted to a target color of 40° ASBC. A versatile malt providing moderate color and caramel flavor.

### **Crystal 60 (55-65°L)**

Similar to C40 but with a more extensive roasting to a target color of 60° ASBC. Has a more pronounced caramel flavor to coincide with the color.

### **Crystal 75 (70-80°L)**

This two-row malt is roasted to product a color of 75° ASBC. At this roasting level the toffee flavors join the caramel character for a more complex flavor.

### **Crystal 120 (115-125°L)**

As longer roasting times are used to reach colors of 120° ASBC, this crystal malt takes on a fairly intense toffee flavor but still avoids the burnt character of chocolate or black malts.

### **Crystal 150 (145-155°L)**

Similar to the C120, but with a much more intense flavor and color. May get a hint of the burnt character.

### **Certified Organic Malts**

Organic Pilsner  
Organic Munich  
Organic Wheat  
Organic Caramel 60



Great Western Malting Co.

**Bagged Malt Prices – 50 Pound Bags**

<u>Item ID</u>	<u>Brewers Malt</u>	<u>≤ 1,000#</u>	<u>2000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
GW-2ROW	Premium 2-Row	\$0.57	\$0.54	\$0.53	\$0.52	\$0.51
GW-PALE	Northwest Pale Ale	\$0.57	\$0.54	\$0.53	\$0.52	\$0.51

<u>Item ID</u>	<u>Color Malt</u>	<u>≤ 1,000#</u>	<u>2000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
GW-VIEN	Vienna Malt	\$0.59	\$0.56	\$0.55	\$0.54	\$0.53

<u>Item ID</u>	<u>Crystal Malt</u>	<u>≤ 1,000#</u>	<u>2000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
GW-C15	2-Row Crystal 15	\$0.66	\$0.63	\$0.62	\$0.61	\$0.60
GW-C30	2-Row Crystal 30	\$0.66	\$0.63	\$0.62	\$0.61	\$0.60
GW-C40	2-Row Crystal 40	\$0.66	\$0.63	\$0.62	\$0.61	\$0.60
GW-C60	2-Row Crystal 60	\$0.66	\$0.63	\$0.62	\$0.61	\$0.60
GW-C75	2-Row Crystal 75	\$0.66	\$0.63	\$0.62	\$0.61	\$0.60
GW-C120	2-Row Crystal 120	\$0.66	\$0.63	\$0.62	\$0.61	\$0.60
GW-C150	2-Row Crystal 150	\$0.66	\$0.63	\$0.62	\$0.61	\$0.60

<u>Item ID</u>	<u>Certified Organic Malts</u>	<u>≤ 1,000#</u>	<u>2000# - 4,000#</u>	<u>8,000#</u>	<u>12,000#</u>	<u>32,000#</u>
GW-O2RP	Organic Pilsner	\$0.73	\$0.70	\$0.69	\$0.68	\$0.67
GW-OWHT	Organic Wheat	\$0.73	\$0.70	\$0.69	\$0.68	\$0.67
GW-OMUN	Organic Munich	\$0.75	\$0.72	\$0.71	\$0.70	\$0.69
GW-OC60	Organic Caramel 60	\$0.82	\$0.79	\$0.78	\$0.77	\$0.76

Please Add \$2.00/bag For Milling

**Typical Malt Analysis**

<u>Brewers Malt</u>	<u>Moisture % Max.</u>	<u>Color °L</u>	<u>Protein Total Max.</u>	<u>Extract CG Dry Min.</u>	<u>Usage Rate %</u>
Premium 2-Row	4.0	1.8 – 2.2	12.5	80.0	to 100
Northwest Pale Ale	4.0	2.6 – 3.0	12.5	80.0	to 100

<u>Color Malt</u>	<u>Moisture % Max.</u>	<u>Color °L</u>	<u>Protein Total Max.</u>	<u>Extract CG Dry Min.</u>	<u>Usage Rate %</u>
Vienna Malt	4.1	3.0 - 4.0	12.5	80.0	to 100

<u>Crystal Malt</u>	<u>Moisture % Max.</u>	<u>Color °L</u>	<u>Protein Total Max.</u>	<u>Extract CG Dry Min.</u>	<u>Usage Rate %</u>
2-Row Crystal 15	9.0	13 - 17	12.5	70.0	to 25
2-Row Crystal 30	8.0	27 - 33	12.5	70.0	to 25
2-Row Crystal 40	7.0	35 - 45	12.5	70.0	to 25
2-Row Crystal 60	6.0	55 - 65	12.5	70.0	to 15
2-Row Crystal 75	6.0	70 - 80	12.5	70.0	to 15
2-Row Crystal 120	5.0	115 - 125	12.5	70.0	to 10
2-Row Crystal 150	4.0	145 - 155	12.5	70.0	to 10

<u>Certified Organic Malts</u>	<u>Moisture % Max.</u>	<u>Color °L</u>	<u>Protein Total Max.</u>	<u>Extract CG Dry Min.</u>	<u>Usage Rate %</u>
Organic Pilsner	4.5	1.8-2.2	12.5	80.0	to 100
Organic Wheat	4.5	3.5-4.0	13.0	80.0	to 100
Organic Munich	4.5	9.0-11.0	12.5	79.0	to 100
Organic Caramel 60	6.0	55-65	12.5	77.0	to 10



UPDATED 2/24/2011

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## DOMESTIC HOPS

US Hops	Alpha Range	Available Whole (W), T90 (T) or Both (B)	Contracted Price USD/LB Current Year (1 YR SPOT CONTRACT PRICE )	Contracted Price USD/LB 2012 Brew Year	Contracted Price USD/LB 2013 Brew Year	Spot Price 2/24/11
Ahtanum	7-9%	(T)	\$6.95	\$7.32	\$7.54	\$7.09
Amarillo® VGXP01	6.9-8%	(T)	SOLD OUT	\$11.66	\$12.01	SOLD OUT
Brewer's Gold	8.5-9.5%	(T)	\$6.43	\$7.32	\$7.54	\$6.56
Cascade	4.5-7%	(T)	\$6.17	\$6.39	\$6.58	\$6.30
Centennial	9.5-11.5%	(T)	\$7.46	\$7.91	\$8.15	\$7.61
Chinook	11-13%	(T)	\$7.46	\$7.91	\$8.15	\$7.61
Citra™	11-12%	(T)	SOLD OUT	\$9.75	\$10.05	SOLD OUT
Cluster	5.5-8.5%	(T)	\$5.70	\$5.87	\$6.04	\$6.04
Columbus	14-16%	(T)	\$5.40	\$5.56	\$5.73	\$6.04
Crystal	2-4.5%	(T)	SOLD OUT	\$8.87	\$9.13	SOLD OUT
Falconer's Flight®	10-11%	(T)	\$7.80	n/a	n/a	\$7.80
Fuggle	4-5.5%	(T)	\$7.98	\$8.87	\$9.13	\$8.14
Galena	11-13%	(T)	\$6.41	\$6.60	\$6.80	\$6.83
Glacier	5.8-6.4%	(T)	\$6.43	\$7.99	\$8.23	\$6.56
Golding	4-5%	(T)	\$7.20	\$8.87	\$9.13	\$7.35
Hallertau	3.5-5.5%	(T)	\$7.46	\$10.09	\$10.40	\$7.61
Horizon	12-13.5%	(T)	SOLD OUT	\$10.09	\$10.40	SOLD OUT
Liberty	3-5%	(T)	\$8.15	\$8.39	\$8.65	\$8.40
Magnum	13-15%	(T)	\$7.38	\$8.39	\$8.65	\$7.38
Millennium	15-16%	(T)	\$5.92	\$6.24	\$6.43	\$6.04
Mt Hood	5-8%	(T)	\$7.46	\$8.42	\$8.67	\$7.61
Mt. Rainier	6.7-9.5%	(T)	\$7.46	\$7.99	\$8.23	\$7.61
Newport	13.5-17.0%	(T)	SOLD OUT	\$8.13	\$8.37	SOLD OUT
Northern Brewer	6.5-7.5%	(T)	\$6.43	\$7.32	\$7.54	\$6.56
Nugget	12-14%	(T)	\$5.92	\$6.72	\$6.92	\$6.04
Palisade®	6-10%	(T)	\$6.72	\$6.92	\$7.13	\$7.35
Perle	7-9.5%	(T)	\$8.23	\$8.87	\$9.13	\$8.40
Saaz	3.5-4.5%	(T)	\$8.23	\$10.09	\$10.40	\$8.40
Santiam	6-7%	(T)	\$8.15	\$8.39	\$8.65	\$8.40
Simcoe®	13-15%	(T)	SOLD OUT	\$9.19	\$9.46	SOLD OUT
Sorachi Ace	10-11%	(T)	\$10.54	\$12.27	\$12.64	\$10.76
Sterling	5.5-7%	(T)	\$6.32	\$6.51	\$6.71	\$7.35
Summit™	15-16.3%	(T)	\$6.43	\$8.57	\$8.83	\$6.56
Tettnang	4-5%	(T)	\$8.32	\$8.57	\$8.83	\$8.66
Tradition	5-6%	(T)	\$6.43	\$7.32	\$7.54	\$6.56
Vanguard	5-7%	(T)	\$7.20	\$7.99	\$8.23	\$7.35
Warrior®	14-16%	(T)	\$6.21	\$6.40	\$6.59	\$6.56
Willamette	4-6%	(T)	\$5.40	\$6.75	\$6.95	\$5.51

## ORGANIC HOPS

Palisades	5-6%	(T)	SOLD OUT	\$12.90	\$13.29	SOLD OUT
New Zealand Hallertau	7-8%	(T)	\$15.44	\$19.42	\$20.00	\$15.75
New Zealand Pacific Gem	15-17%	(T)	SOLD OUT	\$19.42	\$20.00	SOLD OUT



UPDATED 2/24/2011

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## IMPORTED HOPS

German Hops	Alpha Range	Available Whole (W), T90 (T) or Both (B)	Contracted Price USD/LB Current Year (1 YR SPOT CONTRACT PRICE)	Contracted Price USD/LB 2012 Brew Year	Contracted Price USD/LB 2013 Brew Year	Spot Price 2/24/11
Hallertauer Hersbrucker	1.5-3.5%	(T)	\$7.20	\$7.79	\$8.02	\$7.35
Hallertauer Mittelfruh	2-4.2%	(T)	\$7.07	\$7.28	\$7.50	\$7.35
Hallertauer Tradition	5-7%	(T)	\$6.92	\$7.13	\$7.34	\$7.09
Opal	6-8%	(T)	\$7.46	\$7.85	\$8.08	\$7.61
Saphir	2.5-4.5%	(T)	\$7.46	\$8.25	\$8.50	\$7.61
Spalt	4-5%	(T)	\$7.26	\$7.48	\$7.70	\$7.61
Spalt Select	4-5%	(T)	\$7.26	\$7.48	\$7.70	\$7.61
Tettnanger	3.5-5.5%	(T)	SOLD OUT	\$9.33	\$9.61	SOLD OUT
Herkules	12-17%	(T)	\$6.52	\$6.72	\$6.92	\$6.56
Magnum	12-14%	(T)	\$6.80	\$7.00	\$7.21	\$6.83
Merkur	12-14%	(T)	\$6.95	\$8.01	\$8.25	\$7.09
Northern Brewer	6-8.5%	(T)	\$6.69	\$7.67	\$7.90	\$6.83
Perle	5.5-8%	(T)	\$7.46	\$8.70	\$8.96	\$7.61

Czech Hops	Alpha Range	Available Whole (W), T90 (T) or Both (B)	Contracted Price USD/LB Current Year (1 YR SPOT CONTRACT PRICE)	Contracted Price USD/LB 2012 Brew Year	Contracted Price USD/LB 2013 Brew Year	Spot Price 2/24/11
Saaz	5-7%	(T)	\$7.26	\$7.48	\$7.70	\$8.87

French Hops	Alpha Range	Available Whole (W), T90 (T) or Both (B)	Contracted Price USD/LB Current Year (1 YR SPOT CONTRACT PRICE)	Contracted Price USD/LB 2012 Brew Year	Contracted Price USD/LB 2013 Brew Year	Spot Price 2/24/11
Striesselspalt	2-3%	(T)	\$6.17	\$6.56	\$6.76	\$6.30


Slovenian Hops	Alpha Range	Available Whole (W), T90 (T) or Both (B)	Contracted Price USD/LB Current Year (1 YR SPOT CONTRACT PRICE)	Contracted Price USD/LB 2012 Brew Year	Contracted Price USD/LB 2013 Brew Year	Spot Price 2/24/11
Aurora	7-8%	(T)	\$4.83	\$4.97	\$5.12	\$6.04
Celeja	2-3%	(T)	\$5.68	\$5.85	\$6.03	\$6.04
Styrian Golding	4.5-6%	(T)	\$6.43	\$6.95	\$7.16	\$6.56

UK Hops	Alpha Range	Available Whole (W), T90 (T) or Both (B)	Contracted Price USD/LB Current Year (1 YR SPOT CONTRACT PRICE)	Contracted Price USD/LB 2012 Brew Year	Contracted Price USD/LB 2013 Brew Year	Spot Price 2/24/11
Brambling Cross	5-7%	(T)	\$7.73	\$9.69	\$9.98	\$7.89
Challenger	6.5-8.5%	(T)	\$7.73	\$9.69	\$9.98	\$7.89
First Gold	6.5-8.5%	(T)	\$7.46	\$8.65	\$8.91	\$7.61
Fuggles	4-5.5%	(T)	\$8.62	\$10.77	\$11.10	\$8.80
Kent Golding	4.5-6.5%	(T)	\$10.76	\$13.36	\$13.76	\$10.98
Northdown	7.5-9.5%	(T)	\$7.46	\$9.16	\$9.43	\$7.61
Phoenix	8.5-11.5%	(T)	\$6.99	\$10.53	\$10.85	\$7.13
Pilgrim	9-13%	(T)	\$6.99	\$9.16	\$9.43	\$7.13
Progress	5-7%	(T)	\$8.62	\$10.77	\$11.10	\$8.80
Sovereign	4-5%	(T)	\$8.62	\$9.81	\$10.11	\$8.80
Target	10-12.5%	(T)	\$6.99	\$9.16	\$9.43	\$7.13
WGV	5.5-5.7%	(T)	\$8.75	\$9.69	\$9.98	\$8.93

All European and UK hop prices are based on a static foreign currency exchange rate. The prices listed are only a price indication and are subject to change until your contracted rate is locked in.

## REFINED HOP PRODUCTS

PRODUCT	PKG. SIZE	PER PKG.
Cascade Hop Oil	28 ml.	\$105.00
Challenger Hop Oil	28 ml.	\$105.00
Fuggle Hop Oil	28 ml.	\$105.00
French Strisselspalt Hop Oil	28 ml.	\$105.00
Hersbrucker Hop Oil	28 ml.	\$185.00
Mt. Hood Hop Oil	28 ml.	\$105.00
North Down Hop Oil	28 ml.	\$105.00
Styrian Golding Hop Oil	28 ml.	\$105.00
Willamette Hop Oil	28 ml.	\$105.00
Hop Oil Base	250 ml.	\$20.00
Isohop	250 ml.	\$70.00
Tetrahop 10%	1 liter	\$85.00
CO <sub>2</sub> Extract 150 gm AA	Each can	\$15.00
CO <sub>2</sub> Extract 300 gm AA	Each can	\$25.00
CO <sub>2</sub> Extract 450 gm AA	Each can	\$40.00
Kettle RHO	150 gm can	\$40.00
Hop Aftershave	2 oz.	\$17.00
Cascade Hop Aroma Tabs	500 gm.	\$95.00
Generic Hop Aroma Tabs	500 gm.	\$45.00



**SILK HOP VINES**

- 6' silk hop vines—\$60 per carton (qty 6 vines in each carton)
- 3' silk hop vines—\$40 per carton (qty 6 vines in each carton)



## Brewer's & Distiller's Grains



### Flaked Barley

*Will lend a rich grainy taste and will increase head retention. Use at a rate up to 40%.*

(GP-FLBLY) Flaked Barley	55 pound bag	\$0.52/lb
(5031) Briess Insta Grains® Barley Flakes	25 pound bag	\$0.71/lb

### Flaked Corn

*Will add a sweet, smooth flavor. Use at a rate up to 40%.*

(GP-FLCRN) Flaked Corn	50 pound bag	\$0.56/lb
(5075) Briess Insta Grains® Yellow Corn Flakes	25 pound bag	\$0.75/lb

### Flaked Oats

*Will add a distinct full-bodied flavor and creamy texture. Use at a rate up to 30%.*

(GP-FLOAT) Flaked Oats	55 pound bag	\$0.56/lb
(5055) Briess Insta Grains® Oat Flakes	25 pound bag	\$0.80/lb

### Flaked Rice

*Will give a light, clean palate to the finished beer. Use at a rate up to 25%.*

(GP-RICE) Flaked Rice	55 pound bag	\$0.79/lb
(5094) Briess Insta Grains® Brown Rice Flakes	25 pound bag	\$0.86/lb

### Flaked Rye

*Will lend a dry, crisp character and a forward rye flavor. Use at a rate up to 20%.*

(GP-FLRYE) Flaked Rye	55 pound bag	\$0.57/lb
(5048) Briess Insta Grains® Rye Flakes	25 pound bag	\$0.67/lb

### Flaked Wheat

*Will greatly increase head retention and body. Use at a rate up to 40%.*

(GP-FLWHT) Flaked Wheat	55 pound bag	\$0.52/lb
(5017) Briess Insta Grains® Red Wheat Flakes	25 pound bag	\$0.60/lb

### Torrefied Wheat

*A whole kernel version of our wheat flakes. This product will require milling.*

(GP-WLTWH)	55 pound bag	\$0.49/lb
(5012) Briess Insta Grains® Torrefied Wheat	50 pound bag	\$0.60/lb

### Torrefied Buckwheat

*Will lend a nutty, almost dry wheat flavor. Use at a rate of up to 50%.*

(GP-BCWHT) Buckwheat	55 pound bag	\$0.72/lb
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### Distillers Malt

*Our distiller's malt is made from Canadian barley, light in color and high in total extract.*

(CM-DIST) Distiller's Malt	55 pound bag	\$0.44/lb
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### Unmalted Rye

*Our whole-grain unmalted rye is an excellent choice for Rye Beer and Rye Whiskey production.*

(SM-RYEM-GEN) Unmalted Rye	55 pound bag	\$0.39/lb
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### Unmalted Wheat

*The traditional ingredient in Wit Beer and Lambic. Typically used at a rate of up to 50%.*

(GP-RWWHT) Unmalted Wheat	55 pound bag	\$0.46/lb
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## Brewing Sugars

### Belgian Candi Sugar - Clear **NEW ITEM!**

Gravity contribution: 1.046 ppg or 11.43 P/gal. No color, flavor or aroma contribution. Use to increase alcohol and dryness of beer. 100% fermentable.

(1198-A-2) Belgian Candy Sugar - Clear	55 pound bag	\$179
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### Belgian Candi Sugar - Dark **NEW ITEM!**

Gravity contribution: 1.046 ppg or 11.43 P/gal. Slight color: <20SRM, very little flavor or aroma contribution. Use to increase alcohol and dryness of beer. 100% fermentable.

(1198-C-2) Belgian Candy Sugar - Dark	55 pound bag	\$179
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### Belgian Candi Sugar - Aromatic Dark **NEW ITEM!**

In addition to adding fermentable sugar, these crystals will provide color: SRM 40 to 80; also aroma and flavor of molasses and kettle caramelization. Gravity contribution: 1.046 ppg or 11.43 P/gal.

(1198-D-2) Belgian Candy Sugar - Aromatic Dark	55 pound bag	\$179
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### Belgian Candi Sugar - Rock

Imported from Belgium, this sugar is refined from cane sugar, and is 100% fermentable. The Clear flavor contribution is neutral. The Amber will add flavor and alcoholic characteristic of Abbey style ale. Clear has a Lovibond rating of 0°L

(DP-CWHT-2) Belgian Candy Sugar - Clear	25 pound box	\$67
(DP-CAMB-25) Belgian Candy Sugar - Amber	25 pound box	\$67

### Brewer's Crystals **NEW ITEM!**

Granulated corn syrup solids with dextrose mostly converted to maltose, ~56%. This sugar mimics the fermentable/unfermentable ratio of sugars of barley malt wort. A good gravity booster when additional alcohol and dextrines are desired but additional malt flavor, aroma and color are not.

(871-E-1) Brewer's Crystals	55 pound bag	\$40.65
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### Dextrose

A reliable and efficient priming ingredient. Will leave no detrimental flavors or effects when used in small quantities

(CR-DEXTR50) Dextrose	50 pound bag	\$23
(5000) Briess Dextrose	50 pound bag	\$38.50

### Lactose

A mildly sweet, nonfermentable carbohydrate found only in milk. Used by brewers primarily in stouts and porters to lend residual sweetness.

(GLM-LACT55) Lactose	55 pound bag	\$80
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### Malto Dextrin

A nonfermentable, tasteless carbohydrate that adds smoothness to beers. May cause haze in light beers.

(CR-MLTO-5) Malto Dextrin	5 pound bag	\$10
(CR-MLTO-50) Malto Dextrin	50 pound bag	\$75

### Raw Sugar **NEW ITEM!**

Aka demerara, turbinado. Yellow/golden colored, granulated.

(875-E-1) Raw Sugar	50 pound bag	\$43
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### Brewer's Corn Syrup

Add small amounts to the kettle at the end of the boil to adjust Specific Gravity (Plato) to the desired level without altering color or flavor of the finished beer.

(5945) Brewer's Corn Syrup	60 pound (5 gallon) Pail	\$40.80
(5943) Brewer's Corn Syrup	640 pound (55 gallon) Drum	\$422.40

### BriesSweet™ Syrups

#### BriesSweet™ Brown Rice Syrup

As a grain-based syrup, it provides proteins and amino acids necessary for yeast nutrition, head retention and body along with color and flavor. Its unique flavor is quite mild, allowing it to be used in any recipe as a unique liquid adjunct to boost initial gravities while increasing overall brewing capacity.

(5976) BriesSweet™ Brown Rice Syrup	60 pound (5 gallon) Pail	\$66.60
(5975) BriesSweet™ Brown Rice Syrup	640 pound (55 gallon) Drum	\$697.60

#### BriesSweet™ Brown Rice Syrup High Maltose

BriesSweet™ Brown Rice 45 High Maltose can be used for 100% extract brewing to produce rice beer (sake) or use it with concentrated worts to produce almost any beer style.

(5971) BriesSweet™ Brown Rice Syrup High Maltose	60 pound (5 gallon) Pail	\$66.60
(5970) BriesSweet™ Brown Rice Syrup High Maltose	640 pound (55 gallon) Drum	\$697.60

#### BriesSweet™ White Sorghum Syrup

As a grain-based syrup, it provides proteins and amino acids necessary for yeast nutrition, head retention and body along with color and flavor. Its unique flavor is quite mild, allowing it to be used in any recipe as a unique liquid adjunct to boost initial gravities while increasing overall brewing capacity.

(6162) BriesSweet™ White Sorghum Syrup	60 pound (5 gallon) Pail	\$60.00
(6163) BriesSweet™ White Sorghum Syrup	640 pound (55 gallon) Drum	\$627.20

#### BriesSweet™ White Sorghum Syrup High Maltose

BriesSweet™ White Sorghum Syrup 45 High Maltose can be used for 100% extract brewing to produce sorghum beer or use it with concentrated worts to produce almost any beer style.

(6142) BriesSweet™ White Sorghum Syrup High Maltose	60 pound (5 gallon) Pail	\$60.00
(6167) BriesSweet™ White Sorghum Syrup High Maltose	640 pound (55 gallon) Drum	\$627.20

# Dark Candi - Imported Belgian Sugars

## Candi Syrup

Candi Syrup is produced from pure beet sugar which is boiled and concentrated. This process is repeated until the desired color and flavor is achieved. Contains no molasses, artificial coloring agents or additives. All sugars are certified Kosher.



### DARK

Original caramelized sugar of traditional Belgian ales. This syrup is deep red/black in color. Its flavor is full of soft caramel, vanilla, plums and raisins.

Tech: SRM 80

1.032 PPG

5 Gallon Jug (62 pounds)... \$165

1 Pound Pouch... \$4.95

10 - 1 Pound Pouches... \$45

2,640 pound totes available



### DARK 2

This syrup's flavor is a mix of burnt sugar, figs, rip fruit, toffee and dark chocolate. Highly fermentable.

Tech: SRM 80

1.032 PPG

5 Gallon Jug (62 pounds)... \$165

1 Pound Pouch... \$4.95

10 - 1 Pound Pouches... \$45

2,860 pound totes available



### AMBER

Made using the same process as the Dark Syrup. Lighter in color with a less intense Candi Syrup flavor.

Tech: SRM 40

1.032 PPG

5 Gallon Jug (62 pounds)... \$165

1 Pound Pouch... \$4.95

10 - 1 Pound Pouches... \$45

2,640 pound totes available



### CLEAR

Traditional light colored Candi Syrup, cooked briefly to achieve high fermentability and to invert sugar.

Tech: SRM 0

1.032 PPG

5 Gallon Jug (62 pounds)... \$114

1 Pound Pouch... \$4.95

10 - 1 Pound Pouches... \$45

3,000 pound totes available

## Soft Candi Sugar

Soft Candi Sugar is a moist sugar, which is produced during the Candi Syrup production process. Tiny, syrup saturated sugar crystals are formed in the Candi Syrup, which are then centrifuged from the syrup.



### BROWN

Dark Brown Soft Candi Sugar is full of Dark Candi Syrup flavor but has a higher sugar content and is easier for some breweries to use over a liquid sugar.

Tech: SRM 40

10.32 PPG

55 pound Bag.....\$138.50



### BLOND

Soft and delicate Candi Syrup flavor with light color

Tech: SRM 5

10.32 PPG

55 Pound Bag.....\$138.50



Briess malt extracts are produced in a fully automated, state-of-the-art 500-barrel brewhouse. Located in Chilton, Wisconsin, our Irish Road Extract Plant is fed a continuous diet of freshly produced Briess Malt. This uniquely qualifies Briess as the only vertically integrated malting company in North America. And that means we have total quality control—from beginning to end.

(5760) CBW Pilsen Light Dry	50 pound bag	\$74.00
(5855) CBW Pilsen Light Pail	60 pound (5 gallon) pail	\$61.80
(5852) CBW Pilsen Light Carboy	180 pound (15 gallon) carboy	\$180.00
(5853) CBW Pilsen Light Drum	640 pound (55 gallon) drum	\$640.00

The lightest colored brewer's grade malt extract available. Use alone for light-colored beers, or with specialty malts to brew beers of all styles. Excellent for boosting gravity and yeast propagation.  
2.0°L. Ingredients: Pilsen Malt, Carapils® Malt.

(5748) CBW Golden Light Dry	50 pound bag	\$73.50
(5865) CBW Golden Light Pail	60 pound (5 gallon) pail	\$61.20
(5858) CBW Golden Light Carboy	180 pound (15 gallon) carboy	\$178.20
(5860) CBW Golden Light Drum	640 pound (55 gallon) drum	\$633.60

Excellent light-colored pure malt extract. Use alone for light-colored beers, or with specialty malts to brew beers of all styles. Excellent for boosting gravity and yeast propagation.  
4° L. Ingredients: Base Malt, Carapils® Malt.

(5756) CBW Bavarian Wheat Dry	50 pound bag	\$74.50
(5855) CBW Bavarian Wheat Pail	60 pound (5 gallon) pail	\$63.60
(5878) CBW Bavarian Wheat Carboy	180 pound (15 gallon) carboy	\$185.40
(5884) CBW Bavarian Wheat Drum	640 pound (55 gallon) drum	\$659.20

Use alone, or with specialty malts, to brew wheat beers of all styles. Excellent for boosting gravity or enhancing mouthfeel, body and foam.  
3° L. Ingredients: Wheat Malt, Base Malt.

(6466) CBW Munich Pail	60 pound (5 gallon) Pail	\$62.40
(6467) CBW Munich Carboy	180 pound (15 gallon) carboy	\$181.80
(6345) CBW Munich Drum	640 pound (55 gallon) Drum	\$646.40

This specialty malt extract is made using a traditional multiple step mashing process to achieve higher levels of fermentability. It is a very rich, malty, amber colored extract.  
8° L. Ingredients: 50% Base Malt, 50% Munich Malt

(5752) CBW Sparkling Amber Dry	50 pound bag	\$74.00
(5855) CBW Sparkling Amber Pail	60 pound (5 gallon) pail	\$62.40
(5878) CBW Sparkling Amber Carboy	180 pound (15 gallon) carboy	\$181.80
(5884) CBW Sparkling Amber Drum	640 pound (55 gallon) drum	\$646.40

This rich malty, caramel-flavored extract is excellent when used alone or with specialty malts for extract brewing. It is also well suited for boosting gravity and color adjustment in all-grain beers.  
10° L. Ingredients: Base Malt, Caramel Malt 60L, Munich Malt.

(5754) CBW Traditional Dark Dry	50 pound bag	\$74.00
(5855) CBW Traditional Dark Pail	60 pound (5 gallon) pail	\$62.40
(5878) CBW Traditional Dark Carboy	180 pound (15 gallon) carboy	\$181.80
(5884) CBW Traditional Dark Drum	640 pound (55 gallon) drum	\$646.40

Produced from a big grist, this intense malty flavored extract is excellent for color adjustment.  
30° L. Ingredients: Base Malt, Caramel Malt 60L, Munich Malt, Black Malt.

(5727) Maltoferm A-6001 DME	50 pound bag	\$81.50
(5730) Organic Maltoferm 1001 DME	50 pound bag	\$86.00

Maltoferm® A-6001 is a dry malt extract made from 100% Briess black malt and water, making it a perfect colorant for beer.

(5801) Maltoferm A-6000 LME	60 pound (5 gallon) pail	\$73.80
(5953) Organic Maltoferm 1001 LME	60 pound (5 gallon) pail	\$76.20
(5750) Organic Maltoferm 1001 DME	640 pound (55 gallon) drum	\$800.00

Maltoferm® A-6000 is a liquid malt extract made from 100% Briess black malt and water, making it a perfect colorant for beer.

## Fruit Flavors Fruit Purees

### Fruit Flavor

(BC-1705-A-2) Apple	Natural Fruit Flavor	1 gallon	\$73.96
(BC-1705-A-3) Apple	Natural Fruit Flavor	5 gallon	\$352.19
<i>Usage varies widely- start with ~18 oz per barrel in lighter beers. (Store Refrigerated @ 32-50°)</i>			
(BC-1705-H-2) Apricot	Natural & Artificial Fruit Flavor	1 gallon	\$67.41
(BC-1705-H-3) Apricot	Natural & Artificial Fruit Flavor	5 gallon	\$337.03
<i>&lt;.1% artificial. Usage varies widely- start with ~18 oz per barrel in lighter beers. (Store Refrigerated @ 32-50°)</i>			
(BC-1705-B-2) Blackberry	Natural Fruit Flavor	1 gallon	\$88.78
(BC-1705-B-3) Blackberry	Natural Fruit Flavor	5 gallon	\$422.76
<i>Usage varies widely- start with ~9 oz per barrel in lighter beers. (Store Refrigerated @ 32-50°)</i>			
(BC-1705-D-2) Blueberry	Natural Fruit Flavor	1 gallon	\$83.03
(BC-1705-D-3) Blueberry	Natural Fruit Flavor	5 gallon	\$395.40
<i>Usage varies widely- start with ~9 oz per barrel in lighter beers. (Store Refrigerated @ 32-50°)</i>			
(BC-1705-E-2) Boysenberry	Natural Fruit Flavor	1 gallon	\$73.96
(BC-1705-E-3) Boysenberry	Natural Fruit Flavor	5 gallon	\$352.19
<i>Usage varies widely- start with ~9 oz per barrel in lighter beers. (Store Refrigerated @ 32-50°)</i>			
(BC-1705-C-2) Cherry	Natural Fruit Flavor	1 gallon (Haz Flammable Liquid)	\$108.02
(BC-1705-C-3) Cherry	Natural Fruit Flavor	5 gallon (Haz Flammable Liquid)	\$514.40
<i>Usage varies widely- start with ~18 oz per barrel in lighter beers. (Store Refrigerated @ 32-50°)</i>			
(BC-1705-K-2) Hazelnut	Natural & Artificial Fruit Flavor	1 gallon	\$85.16
(BC-1705-K-3) Hazelnut	Natural & Artificial Fruit Flavor	5 gallon	\$405.54
<i>&lt;.1% artificial. Usage varies widely- start with ~9 oz per barrel in lighter beers. (Store Refrigerated @ 32-50°)</i>			
(BC-1705-F-2) Peach	Natural & Artificial Fruit Flavor	1 gallon	\$70.07
(BC-1705-F-3) Peach	Natural & Artificial Fruit Flavor	5 gallon	\$333.69
<i>&lt;.1% artificial. Usage varies widely- start with ~18 oz per barrel in lighter beers. (Store Refrigerated @ 32-50°)</i>			
(BC-1705-G-2) Raspberry	Natural Fruit Flavor	1 gallon	\$99.05
(BC-1705-G-3) Raspberry	Natural Fruit Flavor	5 gallon	\$471.69
<i>Usage varies widely- start with ~18 oz per barrel in lighter beers. (Store Refrigerated @ 32-50°)</i>			
(BC-1705-L-2) Strawberry	Natural Fruit Flavor	1 gallon (Haz Flammable Liquid)	\$106.90
(BC-1705-L-3) Strawberry	Natural Fruit Flavor	5 gallon (Haz Flammable Liquid)	\$509.04
<i>Usage varies widely- start with ~18 oz per barrel in lighter beers. (Store Refrigerated @ 32-50°)</i>			

### Fruit Puree - (Oregon Fruit Products)

(BC-1728-E-1) Apricot	Aseptic Fruit Puree	55 pounds	\$79.03
<i>Brix= 30-32. Seedless, aseptic puree from Oregon grown fruit. Usage varies widely, start with ~5-7 lbs per barrel.</i>			
(BC-1728-A-1) Red Raspberry	Aseptic Fruit Puree	42 pounds	\$90.46
<i>Brix= 10-13. Seedless, aseptic puree from Oregon grown fruit. Usage varies widely, start with ~5-7 lbs per barrel.</i>			
(BC-1730-E-1) Apricot	Vintner's Harvest Fruit Puree	49 oz can	\$9.43
<i>100% fruit. Brix= 9-12, pH= 2.8-3.4.</i>			
(BC-1730-D-1) Blackberry	Vintner's Harvest Fruit Puree	49 oz can	\$9.34
<i>100% fruit, seedless. Brix= 9-14, pH= 2.7-4.3.</i>			
(BC-1730-C-1) Blueberry	Vintner's Harvest Fruit Puree	49 oz can	\$9.75
<i>100% fruit. Brix= 8-14, pH= 2.6-3.4.</i>			
(BC-1730-B-1) Cherry	Vintner's Harvest Fruit Puree	49 oz can	\$5.90
<i>100% fruit. Brix= 22-27, pH= 3.7-4.1.</i>			
(BC-1730-F-1) Peach	Vintner's Harvest Fruit Puree	49 oz can	\$8.16
<i>100% fruit. Brix= 9-12, pH= 2.8-3.4.</i>			
(BC-1730-A-1) Raspberry	Vintner's Harvest Fruit Puree	49 oz can	\$9.66
<i>100% fruit, seedless. Brix= 10-13, pH= 2.6-3.4.</i>			

## Spices

### Cardamom Seed

*Decorticated seeds of Green, or True Cardamom, Elettaria cardamom from Guatemala.*

(1762-2) Cardamom Seed	1 pound package	\$23.62
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### Chamomile - Whole Flower **NEW ITEM!**

*Dried whole Chamomile flowers, Matricaria chamomilla from USA*

(1797-2) Chamomile	1 pound package	\$8.95
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### Cinnamon Sticks **NEW ITEM!**

*Dried 3" Cinnamon sticks, Cinnamomum cassia from Indonesia.*

(1792-2) Cinnamon Sticks - 3" cut	1 pound package	\$6.63
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### Coriander

*Dried whole seeds of Coriander, Coriandrum sativa from USA*

(1763-2) Whole Coriander Seed	1 pound package	\$3.45
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(1763-3) Whole Coriander Seed	5 pound package	\$16.39
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### Elderberries **NEW ITEM!**

*Dried Elderberries, Sambucus nigra from Bulgaria. Full bag only, bags are various weights.*

(1790-2) Dried Elderberries	1 pound package	\$8.88
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### Elderflowers **NEW ITEM!**

*Dried flowers of Elderberry, Sambucus nigra from Bulgaria.*

(1770-2) Dried Elderflowers	1 pound package	\$13.86
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### Ginger Root **NEW ITEM!**

*Dried 1/4 cut Ginger Root, Zingiber officinale from Nigeria.*

(1765-2) Dried Ginger Root	1 pound package	\$6.58
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(1765-3) Dried Ginger Root	5 pound package	\$37.12
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### Heather Tips **NEW ITEM!**

*Wild-harvested Scottish heather, Calluna vulgaris. Cut tips with leaf and flower.*

(1795-2) Dried Heather Tips	1 pound package	\$7.44
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(1795-3) Dried Heather Tips	5 pound package	\$32.89
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### Juniper Berry - Whole **NEW ITEM!**

*Dried juniper berries, Juniperus communis from Albania.*

(1766-2) Juniper Berry - Whole	1 pound package	\$8.56
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### Lemon Peel

*Gives a citrusy, herbal aroma and flavor to Belgian ales. Add at the end of the boil.*

(SH-LMON-1) Lemon Peel	1 pound package	\$7.70
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### Licorice Root **NEW ITEM!**

*Dried 1/4 cut Licorice Root, Glycyrrhiza glabra from Greece.*

(1773-2) Dried Licorice Root	1 pound package	\$6.40
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### Mugwort **NEW ITEM!**

*Dried whole Artemisia vulgaris from China.*

(1767-2) Dried Mugwort	1 pound package	\$11.65
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## Spices Spice & Hop Bags

### Orange Peel - Bitter

*Dried peel of Curacao, or Bitter Orange, Citrus Aurantium pericarpium from Morocco.*

(1776-2) Bitter Orange Peel	1 pound package	\$6.95
(1776-4) Bitter Orange Peel	5 pound package	\$29.46

### Orange Peel - Sweet

*Dried peel of sweet oranges, Citrus Sinensis from Spain.*

(1768-2) Sweet Orange Peel	1 pound package	\$6.40
(1768-4) Sweet Orange Peel	5 pound package	\$29.46

### Paradise Seed **NEW ITEM!**

*Wild-harvested in Ivory Coast, Africa, aka "Grains of Paradise", Aframomum melegueta.*

(1774-2) Paradise Seed	1 pound package	\$16.82
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### Rose Hips **NEW ITEM!**

*Dried, cut Rosehips, Rosa canina from Belgium.*

(1760-2) Dried Rose Hips	1 pound package	\$5.75
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### Sarsaparilla **NEW ITEM!**

*Dried cut root of Sarsaparilla, Hemidesmus indicus from India.*

(1722-2) Indian Sarsaparilla	1 pound package	\$7.33
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### Star Anise

*Dried whole Star Anise, Illicium verum from China.*

(1777-2) Star Anise	1 pound package	\$11.26
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### Wintergreen Leaves **NEW ITEM!**

*Dried 1/4 cut Wintergreen leaves, Gaultheria procumbens from USA.*

(1722-2) Dried Wintergreen Leaves	1 pound package	\$7.93
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### Woodruff **NEW ITEM!**

*Dried whole Woodruff, Asperula odorata from Bulgaria.*

(1761-2) Dried Woodruff	1 pound package	\$9.94
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### Wormwood **NEW ITEM!**

*Dried whole Wormwood, Artimesia absinthium from Bulgaria.*

(1769-2) Dried Wormwood	1 pound package	\$9.55
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## Spice & Hop Bags

*A convenient way to keep your spices and hops contained. Great for steeping.*

(OS1-LBBAG) 1 LB Poly Bag	11" x 8"	\$3	
(OS-2LBBAG) 2 LB Poly Bag	15" x 8"	\$3.50	
(OS-3LBBAG) 3 LB Poly Bag	15" x 10"	\$4	
(OS-KEGBAG) Nylon Keg Bag	2" x 24"	\$3	
(1594-A-1) Coolship Bag <b>NEW ITEM!</b>	24" x 72" Coarse	\$16.91	<i>Our largest hop bag, 1mm nominal mesh size.</i>
(1594-B-1) Coolship Bag	24" x 72" Fine	\$16.91	<i>Our largest hop bag, &lt;.5mm nominal mesh size.</i>
(1590-E-2) Nylon Drawstring Bag <b>NEW ITEM!</b>	15" x 23" Coarse	\$6.38	<i>1mm nominal mesh size.</i>
(1590-G-2) Nylon Drawstring Bag	15" x 23" Fine	\$7.15	<i>&lt;.5mm nominal mesh size.</i>
(1596-2) Nylon Drawstring Bag <b>NEW ITEM!</b>	24" x 36" Coarse	\$12.68	<i>1mm nominal mesh size.</i>
(1590-F-2) Nylon Drawstring Bag	24" x 36" Fine	\$12.86	<i>&lt;.5mm nominal mesh size.</i>
(1590-A-2) Nylon Straining Bag <b>NEW ITEM!</b>	23" x 24" Large Coarse	\$8.53	<i>1mm nominal mesh size.</i>
(1590-B-2) Nylon Straining Bag, Nylon	23" x 24" Large Fine	\$8.53	<i>&lt;.5mm nominal mesh size.</i>
(1590-C-2) Nylon Straining Bag <b>NEW ITEM!</b>	15" x 24" Small Coarse	\$6.93	<i>1mm nominal mesh size.</i>
(1590-D-2) Nylon Straining Bag	15" x 24" Small Fine	\$6.89	<i>&lt;.5mm nominal mesh size.</i>

## Wood Alternatives Keg & Cask Supplies



### Wood Infusion Spirals

The Barrel Mill's Infusion Spirals are made of ultra premium American and French Oak - no sapwood, no bark, no knots. Their unique product design distributes Oak flavor evenly and fully in as little as six weeks. Both American and French Oak Infusion Spirals are available.

#### Light Toast

Has characteristics of fresh oak, coconut and fruit flavors.



#### Medium Toast

Has less tannins but more bouquet, so it will impart more aroma than flavor. It has a warm, sweet character with strong vanilla overtones.

#### Medium Plus Toast

Has aromas of honey, roasted nuts and a hint of coffee and spices. It seems to be the ideal toast level for beer.

#### Heavy Toast

Brings pronounced caramelized, carbonized and toast flavors very quickly - it doesn't require much contact time.

### American Oak Infusion Spirals

(BL-OAKAM-8) American Oak Spirals	1" X 8"	2 per pack	\$6	(flavors a keg or cask of beer in six weeks)
(BL-OAKAM-9) American Oak Spirals	1.5" x 9"	6 per pack	\$45	(flavors 10 bbls. of beer in six weeks)
(BL-OAKAM-48) American Oak Spirals	1.5" x 48"	5 per pack	\$220	(flavors 40-50 bbls of beer in six weeks)

### French Oak Infusion Spirals

(BL-OAKFR-9) French Oak Spirals	1.5" x 9"	6 per pack	\$70	(flavors 10 bbls. of beer in six weeks)
(BLOAKFR-48) French Oak Spirals	1.5" x 48"	5 per pack	\$320	(flavors 40-50 bbls of beer in six weeks)

### American/French Blended Oak Infusion Spirals **NEW ITEM!**

(BL-HYBSP-9) Hybrid Oak Spirals	1.5" x 9"	6 per pack	\$62	(flavors 10 bbls. of beer in six weeks)
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This new item is a 50/50 blend of American and French Oak. Available in Medium or Medium Plus Toast only.

### Oak Wood Chips **NEW ITEM!**

1/4-1 inch pieces, non-sterile. Use 8-32 ounces per barrel in beer. May be soaked in spirits or other flavorings before use.

A nylon mesh bag is recommended for containment in your tanks or kegs.

(782-B-1) Toasted Oak Chips	1 pound bag	\$3.22
(782-C-1) Toasted Oak Chips	5 pound bag	\$12.90
(781-B-1) Untoasted Oak Chips	1 pound bag	\$3.71
(781-C-1) Untoasted Oak Chips	5 pound bag	\$15.31
(783-B-1) French Oak Chips	1 pound bag	\$5.00
(783-C-1) French Oak Chips	5 pound bag	\$16.50

### American White Oak Barrels

The Barrel Mill's American White Oak Barrels are made of smooth, clear, premium, slow-growing Minnesota White Oak. Each barrel is built by hand and toasted to your desired level.

(OAK-BRL-5) American Oak Barrel	5 gallon	\$183
(OAK-BRL-10) American Oak Barrel	10 gallon	\$233
(OAK-BRL-15) American Oak Barrel	15 gallon	\$271
(OAK-BRL-30) American Oak Barrel	30 gallon	\$365

All barrels are drop shipped from the manufacturer.



### Jack Daniels Tennessee Whiskey Barrels **NEW ITEM!**

Freshly emptied Jack Daniels Tennessee Whiskey Barrels are now available. These barrels are guaranteed to be emptied less than 10 days prior to shipment and are available in quantities from one barrel to a full truck load. Barrels are 53 gallons in capacity and weigh 120-125 pounds each. They are approximately 34" tall, 25" in diameter and the barrel head is 21". The bung hole is 1 7/8" at the opening. The price per barrel is \$95 + shipping, FOB Lynchburg, Tennessee.

### Barrel Oxyfresh - Barrel Cleaner **NEW ITEM!**

May be used for simple cleaning between wines or beers, or to reclaim barrels that may need to be refreshed.

(BC-598-3) Barrel Oxyfresh	50 pound pail	\$109.90
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### Silicone Bungs **NEW ITEM!**

(2286-1) Silicone Barrel Bung 35mm hole	Silicone	\$4.25/each
(2285-1) Silicone Barrel Bung 50mm hole	Silicone	\$4.75/each

### Keg Bungs **NEW ITEM!**

(1510-1) Wooden Keg Bung 1 15/16"	Wood	\$0.26/each
(1520-1) Wooden Keg Bung 1 27/32"	Wood	\$0.36/each

### Wooden Shives & Keystones

(UK-WOODSHIVES) Wood Shives	Wood	\$22.25	(25 pack)
(UK-WKEYSTONES) Wood Keystone	Wood	\$16.25	(25 pack)



### Plastic Shives & Keystones

(UK-PLASTICSHIVES) Plastic Shives	Plastic	\$22.25	(25 pack)
(UK-PLASTICKEYSTONES) Plastic Keystone	Plastic	\$14.00	(25 pack)



### Spiles

(UK-HARDSPILES) Hard Spiles	Hard	\$9.00	(25 pack)
(UK-SOFTSPILES) Soft Spiles	Soft	\$9.00	(25 pack)





## Brewer's Yeast Distiller's Yeast Yeast Nutrient

*All White Labs Yeast strains are drop shipped directly from White Labs. Prices do not include shipping.*

### Brewers Yeast

#### California Ale

*Famous for its clean flavors, balance and ability to be used in almost abbey style of ale. It accentuates the hop flavors and is extremely versatile.*

(WLP001)	1.6 liter	\$208
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#### English Ale

*A classic ESB strain from one of England's largest independent breweries. This yeast is best suited for English style ales including milds, bitters, porters and English style stouts. This yeast will leave a beer very clear and will leave some residual sweetness.*

(WLP002)	1.6 liter	\$208
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#### British Ale

*This yeast is a little more attenuative than WLP002. Like most English strains, this yeast produces malty beers. Excellent for all English style ales including bitter, pale ale, porter and brown ale.*

(WLP005)	1.6 liter	\$208
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#### Hefeweizen

*This famous German yeast is a strain used in the production of traditional, authentic wheat beers. It produces the banana and clove nose traditionally associated with German wheat beers and leaves the desired cloudy look of traditional German wheat beers.*

(WLP300)	1.6 liter	\$208
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#### San Francisco Lager

*This yeast is used to produce to the "California Common" style beer. A unique lager strain which has the ability to ferment up to 65 degrees while retaining lager characteristics. Can also be fermented down to 50 degrees for production of marzens, pilsners and other lager styles.*

(WLP810)	1.6 liter	\$208
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#### German Lager

*This yeast is one of the most widely used lager yeasts in the world. Very malty and clean, great for all German lagers, pilsner, oktoberfest and marzen.*

(WLP810)	1.6 liter	\$208
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### Distillers Yeast

#### SPL International - TY48 Distillers Yeast **NEW!**

*A vigorous active dried distillers yeast strain blended with complete macro and micro nutrition ideal for fermentation of any sugar based feedstock such as 95DE glucose sugar syrup, pure sucrose or other fermentable substrates such as molasses, thick sugar juice, etc.*

(50402)	25 kg bag	\$268.89
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### Yeast Nutrient

#### White Labs Yeast Nutrient

*Give your beer, mead, wine, or yeast culture an energy boost! Use 1/2 teaspoon per 5 gallons of beer. Store at 40-70F. Add to boil in last 5 min., or boil separately for 5 min. Shelf life is from date of preparation on vial. White Labs Nutrient is comprised mostly of amino acids, which are building blocks for proteins. It doesn't speed up a fermentation much, but it does make for a healthier yeast. Can be used with Servomyces.*

(HB-WLN1000-1)	(1) 1 oz. vial	\$5.25
(WLN1000-20)	(20) 1 oz. vials	\$79

#### Servomyces Yeast Nutrient

*Servomyces is a nutritional yeast supplement (GMO free) that was originally developed for German brewers by Weihenstephan and the Munich University. It conforms to the restrictions of Reinheitsgebot. Servomyces enables any yeast strain's ability to incorporate essential nutrients into its cellular structure.*

(BREWERY-WLN3000-1)	(1) 10 gram pack	\$7.50
(WLN3000-20)	(20) 10 gram packs	\$140
(WLN3500)	(1) 500 gram pack	\$265

**Crowns**  
**Keg Caps**  
**Bottle Wax Beads**

**Bottle Crown Caps**    **NEW ITEM!**

(2100-B-1) Crown Caps, Plain                      Case - 10,000 caps    \$112.00  
*Gold, unprinted, plain crown caps with PVC liner material.*

(2103-B-1) Crown Caps, Oxygen Absorb                      Case - 10,080 caps    \$184.95  
*Gold, unprinted, crown caps with oxygen scavenging liner material.*

**Keg Caps**                      **NEW ITEM!**

*Dust caps for US Sankey keg valves.*

(6040-2) Plastic Keg Caps - White	Bag 100	\$8.25
(604-1) Plastic Keg Caps - White	Box 2000	\$156.40
(6042-2) Plastic Keg Caps - Red	Bag 100	\$8.25
(6042-1) Plastic Keg Caps - Red	Box 2000	\$156.40
(6044-2) Plastic Keg Caps - Blue	Bag 100	\$8.25
(6044-1) Plastic Keg Caps - Blue	Box 2000	\$156.40
(6046-2) Plastic Keg Caps - Yellow	Bag 100	\$8.25
(6046-1) Plastic Keg Caps - Yellow	Box 2000	\$156.40
(6048-2) Plastic Keg Caps - Green	Bag 100	\$8.25
(6048-1) Plastic Keg Caps - Green	Box 2000	\$156.40

**Bottle Wax - Beads**    **NEW ITEM!**

*Usage is 30-50 bottles per Lb Flammable, heat with caution.*

(BSW-BLK-2) Bottle Wax Beads - Black	10 pound bag	\$56.25
(BSW-BLK-3) Bottle Wax Beads - Black	50 pound bag	\$271.25
(BSW-BLU-2) Bottle Wax Beads - Blue	10 pound bag	\$56.25
(BSW-BLU-3) Bottle Wax Beads - Blue	50 pound bag	\$271.25
(BSW-BUR-2) Bottle Wax Beads - Burgundy	10 pound bag	\$56.25
(BSW-BUR-3) Bottle Wax Beads - Burgundy	50 pound bag	\$271.25
(BSW-GLD-2) Bottle Wax Beads - Gold	10 pound bag	\$56.25
(BSW-GLD-3) Bottle Wax Beads - Gold	50 pound bag	\$271.25
(BSW-GRN-2) Bottle Wax Beads - Green	10 pound bag	\$56.25
(BSW-GRN-3) Bottle Wax Beads - Green	50 pound bag	\$271.25
(BSW-RED-2) Bottle Wax Beads - Holiday Red	10 pound bag	\$56.25
(BSW-RED-3) Bottle Wax Beads - Holiday Red	50 pound bag	\$271.25
(BSW-PNK-2) Bottle Wax Beads - Pink	10 pound bag	\$56.25
(BSW-PNK-3) Bottle Wax Beads - Pink	50 pound bag	\$271.25
(BSW-PUR-2) Bottle Wax Beads - Purple	10 pound bag	\$56.25
(BSW-PUR-3) Bottle Wax Beads - Purple	50 pound bag	\$271.25
(BSW-SLV-2) Bottle Wax Beads - Silver	10 pound bag	\$56.25
(BSW-SLV-3) Bottle Wax Beads - Silver	50 pound bag	\$271.25
(BSW-UNC-2) Bottle Wax Beads - Uncolored	10 pound bag	\$56.25
(BSW-UNC-3) Bottle Wax Beads - Uncolored	50 pound bag	\$271.25
(BSW-WHT-2) Bottle Wax Beads - White	10 pound bag	\$56.25
(BSW-WHT-3) Bottle Wax Beads - White	50 pound bag	\$271.25
(BSW-YEL-2) Bottle Wax Beads - Yellow	10 pound bag	\$56.25
(BSW-YEL-3) Bottle Wax Beads - Yellow	50 pound bag	\$271.25

## Filtration Enzymes



### Pall Corp HS-Series Filter Sheets

The main components of the Pall HS-series filter sheets are cellulose, kiesselguhr and perlite. A high specific output combined with a long service life ensure an economical operation, particularly in beer filtration. Grade HS 400 is used for sterilizing filtration, whereas grade HS 1600, HS 2000 and HS 4000 cover the entire range from fine filtration via clarifying to coarse filtration.

Product Specifications	(PL-HS400)	(PL-HS800)	(PL-HS2000)	(PL-HS4000)	(PL-HS6000)
Water flow rate p 100 kPa (Lm-2 min-1)	100	150	400	550	850
Weight per unit area (gm-2)	1380	1280	1220	1200	1180
Thickness (mm)	3.9	3.7	3.8	3.9	4.2
Ash content (%)	49	49	48	46	15
Retention rating (nominal)	0.65 um	1 um	4-9 um	5-12 um	6-15 um
price per box of 100 sheets	\$147.50	\$161.25	\$160.00	\$187.50	\$148.75

### Diatomaceous Earth (DE)

The most popular filtration powder used by brewers is diatomaceous earth (DE), which consists of skeletal remains of single-celled plants called "diatoms" that contain silicon dioxide.

(AF-DE-FP1) Eagle Pitcher DE - Grade FP-1W	50 lb. bag	\$36
(AF-DE-FP2) Eagle Pitcher DE - Grade FW12	50 lb. bag	\$36
(AF-DE-FP5) Eagle Pitcher DE - Grade FW50	50 lb. bag	\$36

### Silbrico Sil-Kleer (Perlite)

Silbrico Sil-Kleer is a unique filter aid made from volcanic rock which is expanded and milled to specific grades. The resulting filter aid is an extremely pure, inert, white, light weight filter aid having a unique interlocking structure with myriads of microscopic channels. It affords optimum flow rates and sparkling clarity. When using Silbrico Sil-Kleer filter aid in place of other products, different operating procedures may be required. Silbrico Sil-Kleer should be used on a volumetric basis (i.e.: bag for bag) because Silbrico Sil-Kleer is considerably lighter than most other filter aid products. Standard grade from fine to coarse include -

(SB-PERL27M) Perlite 27-M	40 lbs.	\$40
(SB-PERL23S) Perlite 23-S	34 lbs	\$34
(SB-PERL21S) Perlite 21-S	32 lbs.	\$32

### Eagle Cel (Cellulose)

Used in conjunction with DE as pre-coating for rough and polish filtration.

(AF-CELLU) Eagle-Cellulose	40 lbs.	\$106
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### Rice Hulls

Add up to 10% rice hulls to enhance the filtration effectiveness of the lauter bed. Particularly beneficial when producing wheat beers.

(GP-RICE) Rice Hulls	50 lb. bag	\$0.38/lb
(5106) Briess Rice Hulls	50 lb. bag	\$0.51/lb

### Termamyl - Liquid Endo-Alpha Amylase

Termamyl is an enzyme preparation containing a thermophilic  $\alpha$ -amylase for liquefaction/conversion of adjunct starch. Use .25-1 kg/ton of cereal. Must store refrigerated, 32-50F.

(1015-3) Termamyl	1 quart	\$16.25
(1015-2) Termamyl	1 gallon	\$59.60

### AMG 300L - Liquid Exo-Alpha Amylase

AMG 300L is a glucoamylase (amylglucosidase) used in the brewing industry to produce low-carbohydrate beer (including from unmalted cereals). Must store refrigerated, 32-50F.

(1020-2) AMG 300L	1 gallon	\$57.71
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## Gelatin Clarifier **NEW ITEM!**

*Gelatin, 100 bloom for beer clarification. Positively charged fining agent for beer. The most powerful of the organic finings, gelatin will also remove excess tannins (polyphenolics) to reduce protein haze. Use 1.5 g per 23 litres of beer. Bloom in boiled water, blend into cold beer thoroughly.*

(770-B-1) 1 pound package	\$6.47
(770-C-1) 5 pound package	\$28.56

## Isinglass - Dried **NEW ITEM!**

*Purified isinglass in a convenient pre-hydrolyzed powder form.*

(1170-B-1) 1 pound package	\$48.66
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## Isinglass - Purified

### AB Vickers Cryofine

*Cryofine is an isinglass (collagen) which may be added to beer at the end of fermentation and chilling as a clarification aid. For best results, prepared Cryofine should be added in-line during beer transfer. This product is fully compatible with silica gel. Typical usage rates are 1 - 3.5 grams/bbl. Optimal rates should be determined with brewery trials. Technical data sheets with detailed preparation and application guidance are available upon request.*

(GR-CRY-1LB) 1 pound package	\$54.50
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## Kettle Fining

### AB Vickers Breakbright

*Breakbright Super Tablets contain kappa carrageenan from red seaweed (Irish Moss) and bicarbonate and are a perfect kettle fining solution for breweries and brewpubs with medium to small kettles that do not filter their beer. These tablets can be added directly to the kettle 10 minutes before the end of the boil. Typical usage rate is 3.5 - 6 grams/bbl.*

(GR-BGHT-1K) 2.2 pound package	\$47.95
(GR-BGHT-5K) 11 pound package	\$198.50

## Silica Gel

### Britesorb Silica Gel

*This unique silica hydrogel only removes proteins that cause chill haze. It is engineered with moderately sized pore openings that block the larger foam-enhancing proteins from entry. For best results, prepared Britesorb solution should be added in-line during beer transfer. Typical usage rates are 24 - 70 grams/bbl. Optimal rates should be determined with brewery trials. Technical data sheets with detailed preparation and application guidance are available upon request.*

(GR-PQ-A-100) 50 pound package	\$96.50
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## Irish Moss **NEW ITEM!**

*Dried, flaked, Chondrus crispus from the USA.*

(1080-B-1) 1 pound bag Irish Moss	\$6.44
(1080-C-1) 5 pound bag Irish Moss	\$30.20

## Super Moss

*SUPER MOSS is a negatively-charged, red seaweed based, Kapa and Lambda carrageenan coagulant designed to attract the positively-charged, haze forming proteins together in the brew kettle and primary fermenter then settle out. Super Moss has been formulated to mix rapidly in cold water. This feature allows it to be added directly to the bowl without creating fish eyes of undissolved carrageenan. Properly used, it can help reduce chill haze. To use, rehydrate 1/4 teaspoon of Super Moss in 4 oz. of cooled water to create a slurry, then stir in the slurry during the last 10 minutes of the boil and whirlpool the wort during chilling.*

(5S-MOSS4) 3.5 pound pail	\$40
(5S-MOSS8) 7.5 pound pail	\$83

## Kettle Defoamer 105

*10% Silicone Food Grade Antifoam.*

(5S-KD5) 5 gallon pail	\$129
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## Defoamer #880 (Non-Silicone)

*A vegetable-oil antifoam which is very effective in fermenter and blow off buckets.*

(5S-D880-4) 4 x 1 gallon case	\$150
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# Water Treatment Alkaline Cleaners Manual & Foam Cleaners

## Water Treatment

### 5.2 pH Adjuster

When added to the mash, this combination of buffer salts keeps the mash pH at 5.2 regardless of the pH of your brewing water.

Recommended usage is one tablespoon per 5 gallons.

(5S-FIVE2-7)	7 pound pail	\$49
(5S-FIVE2-2)	15 pound pail	\$95

### Calcium Carbonate (Precipitated Chalk)

Increases pH; 1 gram per gallon adds 106 ppm calcium, 158 ppm carbonate.

(5S-CCRHL50)	50 pound bag	\$51
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### Calcium Chloride (Food Grade)

Lowers mash pH; 1 gram per gallon adds 72 ppm calcium, 127 ppm chloride.

(5S-CCHL50)	50 pound bag	\$92
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### Calcium Sulfate (Gypsum)

Adds permanent hardness (calcium ions) to brewing water; 1 gram per gallon adds 62 ppm calcium, 147 ppm sulfate.

(5S-CSUL50)	50 pound bag	\$33
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### Citric Acid

One teaspoon per gallon will increase acidity by 0.1%.

(5S-CIT8)	8 pound jar	\$35
(5S-CIT50)	50 pound bag	\$141

### Lactic Acid

88% solution. Lowers pH of sparge water.

(5S-LA-4)	4 x 1 gallon case	\$151
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### Magnesium Sulfate (Epsom Salt)

Adds sulfate and magnesium ions to brewing water; 1 gram per gallon adds 103 ppm sulfate, 26 ppm magnesium.

(5S-MGSF50)	50 pound bag	\$55
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### Phosphoric Acid (Food Grade)

10% solution. May be used to lower sparge water pH; more stable than lactic acid at high temperatures.

(5S-PHA4)	4 x 1 gallon case	\$133
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### Potassium Sorbate

(510-E-1)	50 pound bag	\$142.50
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### Sodium Benzoate

(505-C-1)	50 pound bag	\$110.00
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## Alkaline Cleaners

### P.B.W.

Environmentally friendly, caustic replacement with multiple uses.

(5S-PBW8LB)	8 pound jar	\$29
(5S-PBW50)	50 pound pail	\$125
(5S-PBW450)	450 pound drum	\$1,000

### Star Super CIP

A chlorinated caustic cleaner for the brewery industry.

(5S-SS-50)	50 pound pail	\$100
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### H.D. Caustic #2

Heavy duty chelated caustic designed for general use as a C.I.P., soak or foam cleaner.

(5S-HD2-50)	50 pound pail	\$95
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### Liquid Circulation Cleaner #1

A heavy-duty liquid caustic cleaner.

(5S-LCC1-4)	4 x 1 gallon case	\$62
(5S-LCC1-5)	5 gallon pail	\$77
(5S-LCC1-55)	55 gallon drum	\$802 (not a stock item - available by drop shipment)

### Star Line

A liquid alkaline chlorinated cleaner designed to remove soils at low cleaning temperatures.

(5S-SL4)	4 x 1 gallon case	\$74
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## Manual & Foam Cleaners

### C.M.C.

A chlorinated manual cleaner designed to be used with brush, spray or soak application.

(5S-CMC50)	50 pound pail	\$90
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### Sparkle

A self-foaming liquid chlorinated cleaner.

(SPK4)	4 x 1 gallon case	\$63
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## Acid Cleaners Final Rinse Acids & Sanitizers Lube, Glycol, Copper Cleaner

### Acid Cleaners

#### Acid Cleaner #5

*A highly effective acid cleaner, offering results at low temperatures.*

(5S-AC5-4)	4 x 1 gallon case	\$40
(5S-AC5-5)	5 gallon pail	\$50
(5S-AC5-30)	30 gallon carboy	\$300

#### Acid Cleaner #6

*A highly deterative acid cleaner designed to be used in CO2 environments.*

(5S-AC6-4)	4 x 1 gallon case	\$62
(5S-AC6-5)	5 gallon pail	\$76

#### Peroxyacetic Acid (PAA) - Enerco Pericide 513

*An antimicrobial solution. Hydrogen Peroxide and Peroxyacetic acid mixture, stabilized, with not more than 6% Peroxyacetic Acid.*

(EN-C513-5)	5 gallon pail	\$171
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### Final Rinse Acids & Sanitizers

#### IO-Star Iodophor

*A low foaming iodophor for sanitizing.*

(5S-IOS4)	4 x 1 gallon case	\$103
(5S-IOS5)	5 gallon pail	\$125

#### Iodophor

(592-C-1)	1 gallon	\$33.12
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#### Quantum

*Quaternary Ammonia Based Sanitizer, Disinfectant, and Deodorant.*

(5S-QTM4)	4 x 1 gallon case	\$108
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#### Quick

*All-In-One Sanitizer, Disinfectant*

(5S-QCK4)	4 x 1 gallon case	\$90	(not a stock item - available by drop shipment)
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#### Saniclean

*A low foam, final acid anionic rinse.*

(5S-SANI 32 ounce)	32 ounce bottle	\$10
(5S-SANI4)	4 x 1 gallon case	\$98
(5S-SANI5)	5 gallon pail	\$120
(5S-SANI55)	55 gallon drum	\$1,300

#### Star Chlor

*Sanitizer, Disinfectant*

(5S-SCH5)	5 gallon pail	\$40	(not a stock item - available by drop shipment)
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#### Star San

*Acid Sanitizer used for surface sanitation.*

(5S-STAR-16 Ounce)	16 ounce bottle	\$9
(5S-STAR - 32 ounce)	32 ounce bottle	\$12
(5S-STAR4)	4 x 1 gallon case	\$118
(5S-STAR5)	5 gallon pail	\$146

#### Star-Xene

*5% Aqueous Stabilized Chlorine Dioxide.*

(5S-SX4)	4 x 1 gallon case	\$186
(5S-SX5)	5 gallon pail	\$230

### Additional Products

#### Liquid Boiler Treatment

*Formulated to control scale buildup and retard rust formation in brewpubs and microbreweries.*

(5S-BT-5)	5 gallon pail	\$54	(not a stock item - available by drop shipment)
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#### Lube H

*A quality conveyor lubricant for hard water areas.*

(5S-LBH-5)	5 gallon pail	\$64
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#### Propylene Glycol

*For use in glycol-cooled heat exchangers.*

(5S-GLY5)	5 gallon pail	\$153
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(not a stock item - available by drop shipment)

#### Star Shine

*Copper and Brass Cleaner*

(5S-SHIN32)	32 ounce kit	\$22
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# Acid Descalers CIP Cleaners Foam & Manual Cleaners

## Enerco Chemicals

### Acid Descalers

<u>Item ID</u>	<u>Product Name</u>	<u>Container Size</u>	<u>Price Per</u>
EN-C35-4	Acid CIP Cleaner Phos Nitric	4x1 gallon case	\$68.00
EN-C35-5	Acid CIP Cleaner Phos Nitric	5 gallon	\$79.00
EN-C35-15	Acid CIP Cleaner Phos Nitric	15 gallon	\$200.00
EN-C35-30	Acid CIP Cleaner Phos Nitric	30 gallon	\$370.00
EN-C35-55	Acid CIP Cleaner Phos Nitric	55 Gal	\$519.00

(available as a drop ship item)

EN-C15-4	Film & Scale Remover	4x1 gallon case	\$132.00
EN-C15-5	Film & Scale Remover	5 gallon	\$156.00

### CIP Cleaners

<u>Item ID</u>	<u>Product Name</u>	<u>Container Size</u>	<u>Price Per</u>
EN-C128-50	Granular HD SMS Cleaner	50 pound	\$126.00

EN-C550-50	NCC 550	50 pound	\$103.00
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EN-C17-4	Alkaline Chlorinated CIP Cleaner	4x1 gallon case	\$76.00
EN-C17-5	Alkaline Chlorinated CIP Cleaner	5 gallon	\$89.00
EN-C17-55	Alkaline Chlorinated CIP Cleaner	55 gallon	\$636.00

EN-C464-4	Hi Alk HW 464	4x1 gallon case	\$75.00
EN-C464-5	Hi Alk HW 464	5 gallon	\$85.00
EN-C464-15	Hi Alk HW 464	15 gallon	\$222.00
EN-C464-30	Hi Alk HW 464	30 gallon	\$419.00
EN-C464-55	Hi Alk HW 464	55 gallon	\$603.00

EN-C20-4	Blended Caustic HD	4x1 gallon case	\$82.00
EN-C20-5	Blended Caustic HD	5 gallon	\$98.00
EN-C20-15	Blended Caustic HD	15 gallon	\$255.00

EN-C46-5	Chelated Liquid Caustic	5 gallon	\$95.00
EN-C46-15	Chelated Liquid Caustic	15 gallon	\$250.00

EN-C42-5	Blended Granular Caustic	5 pound	\$19.00
EN-C42-50	Blended Granular Caustic	50 pound	\$142.00

### Foam Cleaners

<u>Item ID</u>	<u>Product Name</u>	<u>Container Size</u>	<u>Price Per</u>
EN-C12-4	HD Foamer Chlorinated	4x1 gallon case	\$80.00

EN-C38-4	Foam Cleaner Acid	4x1 gallon case	\$99.00
EN-C38-5	Foam Cleaner Acid	5 gallon	\$102.00
EN-C38-15	Foam Cleaner Acid	15 gallon	\$270.00

### Manual Cleaners

<u>Item ID</u>	<u>Product Name</u>	<u>Container Size</u>	<u>Price Per</u>
EN-CS81-4	Manual All Purpose Cleaner	4x1 gallon case	\$78.00

Larger sizes and non-listed Enerco products are available for drop shipment. Please enquire about pricing.

**Non-Rinse Sanitizers**  
**Brewing Additives**  
**Conveyor Lubes**  
**Specialty Products**

**Enerco Chemicals**

**Non-Rinse Sanitizers**

<u>Item ID</u>	<u>Product Name</u>	<u>Container Size</u>	<u>Price Per</u>
EN-C246-4	Power Plus	4x1 gallon case	\$200.00
EN-C199-5	Rapidyne	5 gallon	\$600.00
EN-C218-1	4 Quat	1 gallon	\$36.00
EN-C218-4	4 Quat	4x1 gallon case	\$139.00
EN-C435-4	Anthium Dioxide	4x1 gallon case	\$210.00
EN-C435-5	Anthium Dioxide	5 gallon	\$258.00
EN-C431-5	Phos Activator 431	5 gallon	\$78.00
EN-C513-5	Pericide 513	5 gallon	\$236.00

**Brewing Additives**

<u>Item ID</u>	<u>Product Name</u>	<u>Container Size</u>	<u>Price Per</u>
EN-C239-4	Kettle Defoamer	4 x 1 gallon case	\$120.00
EN-C231-4	75 % FG Phosphoric Acid	4 x 1 gallon case	\$93.00
EN-C231-5	75 % FG Phosphoric Acid	5 gallon	\$108.00
EN-C229-4	FG Lactic Acid 88%	4 x 1 gallon case	\$148.00
EN-C540-50	Calcium Carbonate FG	50 pounds	\$90.00
EN-C543-50	Magnesium Sulfate FG	50 pounds	\$65.00
EN-C545-5	Sodium Benzoate FG	5 pounds	\$25.00
EN-C545-50	Sodium Benzoate FG	50 pounds	\$223.00

**Conveyor Lubes**

<u>Item ID</u>	<u>Product Name</u>	<u>Container Size</u>	<u>Price Per</u>
EN-CS75-4	Conveyor Lube HD	4 x1 gallon case	\$87.00
EN-CS75-5	Conveyor Lube HD	5 gallon	\$104.00

**Specialty Products**

<u>Item ID</u>	<u>Product Name</u>	<u>Container Size</u>	<u>Price Per</u>
EN-C122-4	Beer & Milk Stone Remover	4 x 1 gallon case	\$120.00
EN-C122-5	Beer & Milk Stone Remover	5 gallon	\$145.00
EN-C8606-5	FG Propylene Glycol	5 Gal	\$165.00
EN-C8606-55	FG Propylene Glycol	55 Gal	call for price (available as a drop ship item)
EN-C100-5	Isopropyl Alcohol	5 Gal	\$120.00

Larger sizes and non-listed Enerco products are available for drop shipment. Please enquire about pricing.